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GE

OUR OWN COOK BOOK

PUBLISHED BY

THE WOMAN'S CITY CLUB

OF

KANSAS CITY, MISSOURI

Compiled and Arranged by
MRS. JAMES M. COBURN

1920

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FOREWORD

Do you remember your grandmother's cook book, the little blank book in which she copied the recipes collected from her friends? Our Own Cook Book, which we now present to the public, is such a collection of tried and dependable recipes. We do not claim they are all original, though many of them are; but we know that each member who has contributed from her store has given of her best and that from whatever source they came—it is she who recommends them to you.

It is unfortunate that in some cases the contributor cannot be credited with the recipe; but many, which were too good to be omitted, were sent in anonymously.

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MEMBERS OF THE WOMAN'S CITY CLUB CONTRIBUTING RECIPES TO THE BOOK

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Miss Mary B. Baker
Mrs. Walter J. Bales
Mrs. Clayton Bell
Mrs. W. J. Berkowitz
Mrs. Herbert Bevan
Miss Lucy S. Bigelow
Mrs. A. E. Blachert
Mrs. J. A. Bowman
Dr. Alma Breeden
Mrs. Norris Broadbuss
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Mrs. Massey Holmes
Mrs. Willard P. Holmes
Mrs. W. R. Houston
Mrs. Edward T. Hubbell
Mrs. H. E. Hutchings
Mrs. Herbert V. Jones
Mrs. Hoyle Jones
Miss Arion Jordon

*Mrs. Allen was exceedingly interested in this book and sent in recipes for it just before her death.

Mrs. C. H. Kirshner
 Mrs. J. H. Kitchen
 Mrs. Walter L. Ladd
 Mrs. H. B. Leavens
 Miss Jane Leidigh
 Mrs. L. A. Lennon
 Mrs. J. C. Lester
 Mrs. J. W. Lyman
 Mrs. Albert Marty
 Mrs. H. H. Mayer
 Mrs. Louis Mayer
 Mrs. M. McClearn
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 Mrs. Geo. Hoxie Moffett
 Mrs. E. H. Morgan
 Mrs. Geo. C. Mosher
 Mrs. J. C. Nichols
 Mrs. J. P. Prescott
 Mrs. John Prince

Alexandra Canapes.

3 tablespoons mayonnaise,
 1/2 cup cream cheese,
 1 tablespoon anchovy paste,
 1 teaspoon chopped parsley,
 6 rounds of fried bread,
 Lettuce.

Blend the mayonnaise and cream cheese thoroughly, stir in the anchovies and parsley and heap in small mounds on rounds of fried bread. Serve on lettuce and garnish with mayonnaise.

Hot Pimiento Canapes.

Prepare as many toast circles as there are guests. Spread with the butter and then a layer of mayonnaise. Cut circles of canned pimiento the same size as the toast circles and place one on each. Sprinkle generously with cheese and a few grains of salt, and press a whole stuffed olive in the center of each. Place under broiler flame until the cheese melts and brown slightly. Serve at once with parsley garnish.

Mrs. M. J. Ragan
 Mrs. E. A. Raymond
 Mrs. Lillie Reese
 Mrs. W. B. Richards
 Mrs. A. D. Rider
 Mrs. Harris Robinson
 Mrs. L. H. Russell
 Mrs. Theo. C. Sherwood
 Miss Ida M. Shilling
 Mrs. E. B. Shillito
 Mrs. F. C. Shryock
 Miss Mary Louise Simpson
 Mrs. Charles E. Smith
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 Mrs. James P. Townley
 Mrs. John E. Troup
 Mrs. Fred N. Tufts
 Mrs. A. S. Van Valkenburgh
 Miss Frances Wood
 Mrs. G. B. Wagner

CAVIAR HORS D'OEUVRES.

Cream together 2 tablespoons of Roquefort cheese and 4 tablespoons of cream cheese. Fill celery stalks of 2-inch length with this mixture. Then with a knife make a narrow, lengthwise trench through the center of each filled celery stalk. Fill the trench with a small quantity of caviar. Then cover it with some of the cheese mixture making it rounded. Sprinkle with paprika and serve.

DEVILED HAM CANAPES.

Mash together contents 1 cup deviled ham, 4 tablespoons horseradish, yolks of 2 hard boiled eggs. Season to taste. Spread on round and diamond shapes of toasted bread, which has been buttered while hot. Making the rounds about 3 inches in diameter and the diamonds about the same size in proportion makes these canapes almost as filling as a real ham sandwich, and much more dainty to serve.

CHEESE CANAPÉ.

Cut circles about 2 inches in diameter from slices of white bread $\frac{1}{2}$ inch thick. Toast and butter. Use contents of can of sardines put up in tomato sauce. Mash sardines, removing skin if there is any, and bones, and mix with 2 tablespoons chili sauce, and 3 tablespoons chutney. Heap on the toast circles and sprinkle grated cheese over the mixture thickly. Put into a hot oven and bake until the cheese has melted and formed a crust over the filling. Serve as hot as possible.

Appetizers

Oyster Cocktail.

Mrs. Herbert V. Jones.

- | | |
|-------------------------------------|------------------------------------|
| 1 teaspoon salt | 1 teaspoon olive oil |
| $\frac{3}{4}$ teaspoon white pepper | 6 drops tabasco |
| 2 teaspoons chopped onion | 1 saltspoon Worcestershire sauce |
| 1 teaspoon chopped parsley | $5\frac{1}{2}$ tablespoons vinegar |

Mix dry ingredients lightly together, add liquids and mix thoroughly. Pour over raw oysters just before sending to table.

Appetizer.

Mrs. James M. Greenwood.

Cut hard boiled eggs in two, take out the yolks very carefully. Mash the yolks and mix with salt, pepper and caviar and put back in the white. Place this in an individual mold and turn over it jelly made with tomato juice and gelatine and set aside to cool and harden. Have rounds of thin toast covered with shredded lettuce. Add the mold and serve with mayonaise to which cream, either plain or whipped, has been added.

Sardine Canapé.

Cut slices of bread one-third inch thick, trim off the crusts and cut each slice into three or four long narrow pieces. Lay on each piece a sardine from which you have removed the bone without destroying the shape of the fish. Put into a hot oven and bake a few minutes until the bread is toasted and the sardine well heated. Then garnish quickly with slices of pinolas, tiny sections of lemon and a dab of tartare sauce. Serve at once, one to each person.

Canapé.

Toast rounds of bread. On each one place a slice of tomato an inch thick and spread a layer of caviar on it. Cut hard boiled eggs in two, crosswise, remove the yolks carefully and rub them to a paste with a little butter, pepper, salt and a boned sardine. When perfectly smooth, fill the whites with the mixture and set one-half on each tomato. Garnish with a spoonful of mayonaise. Surround each portion with shredded lettuce and serve.

SOUPS.

Black bean soup, split pea soup, cream of bean or pea, purée of beans and tomatoes—you can have all of these and many others. They are delicious, inexpensive, and easy to make. Many of them are so hearty that they can form the chief dish of a meal.

Soak and cook a pint of peas or beans as usual, but take more water, about 2 quarts, and cook until very soft. Then put them through a sieve. These mashed beans and peas are ready to be made into all kinds of soups by adding the various seasonings, water and milk, or stock enough to make 2 quarts. These soups should all have a little flour added to them as a binder to prevent the thick part from settling to the bottom. Mix thoroughly 2 tablespoons fat with 2 tablespoons flour, add a little of the hot soup, and stir until it is smooth, and add to the remaining soup, stirring to prevent lumping, and cook for about 10 minutes.

Black bean soup or split pea soup—To the pulp from 1 pint beans or peas, add enough water or stock to make 2 quarts. Thicken with flour as directed. Season with salt and pepper. The juice of a lemon and one-half teaspoon mustard adds to the flavor.

Cream of bean or pea soup—To the cooked and mashed pulp add enough milk to make 2 quarts of soup. Season and thicken with flour.

Purée or porridge of beans and tomatoes—Instead of milk, tomatoes may be used. Add a cup of canned tomatoes or three medium-sized tomatoes which have been cooked for 10 minutes and put through a sieve. If the porridge is too thick, add water or stock. Season and add the flour as directed.

Bean or pea soup with meat—The peas or beans are soaked as usual and cooked with the meat in four quarts of water instead of two. Use a soup or ham bone, or one-half pound of salt pork or any smoked meat, and cook until the beans are soft. Remove the meat and put the soup through a sieve. Season and thicken. The cooked meat cut in small pieces may be added to the soup. An onion, several stalks of celery or soup herbs are good cooked with the soup.

Soups

Soup Stock.

Mrs. Herbert V. Jones.

4 lbs. hind shin of beef	2 teaspoons salt
2 qts. cold water	$\frac{1}{4}$ cup diced turnip
$1\frac{1}{2}$ teaspoons pickling spice	$\frac{1}{4}$ cup carrot
1 sprig parsley	1 small onion

Wipe the meat with a damp cloth and cut it into small pieces. Put the meat, bone, spices, salt and water into a granite soup kettle and let stand for one hour. At the end of hour put kettle on fire and bring slowly to boiling point. Boil a few minutes, then draw kettle to back of stove where the contents will just simmer. Cook five or six hours or until the meat is in shreds. One hour before the stock is done add the vegetables. Long boiling of any vegetable in any soup flattens the taste of the soup. When done, strain at once and set in a cool place for the fat to rise, which, when cold will form a solid cake which may be easily removed.

How to Clarify Soup.

After removing all the fat from the soup, measure the stock and to every two quarts of stock allow the whites of three eggs with the crushed shells. Slightly beat the whites and shells together, then add to the stock. Mix thoroughly and put over the fire, beating with a wire egg beater constantly to form a heavy froth on top of the stock. As the liquid becomes heated, the egg coagulates combining with itself any fine particles floating in the liquid or stock—these it either brings to the top of the liquid or sinks with them to the bottom. The beating or frothing must be continued until the first signs of boiling appear, then do not beat or disturb the stock again. Let boil up once, remove from fire and let stand five minutes undisturbed. Pour through a jelly bag. Great care must be exercised in clarifying stock. Constant beating to form a heavy froth until the moment of boiling, and not disturbing the stock during the settling, are the important points.

Amber Soup.

Miss Jennie Hanna.

1 knuckle veal, about 2 lbs	2 or 3 stalks celery
1 chicken	2 cloves
1 small slice ham	Pepper
1 whole onion	Salt
2 sprigs parsley	2 egg shells and whites to clarify
Half a carrot	Caramel to color
Half a parsnip	1 gallon cold water

Let veal, ham and chicken boil slowly for five hours. Add the vegetables, cloves, salt and pepper and boil another hour. Strain and

let stand over night. Remove the fat, take out the jelly, avoiding settlings, stir in the beaten egg whites and shells. Boil quickly one-half minute, remove from the stove and skim carefully, do not stir. Strain through a jelly bag. Reheat just before serving and add one large tablespoon of caramel. Use the brightest of kettles. This may be thickened with tapioca. It makes a delicious clear soup and both chicken and ham may be used for salad.

This soup may be cooked one hour on the stove and then put in the fireless cooker. Take it out and reheat it and the stone and cook again as long as at first. For the caramel use two cups of sugar and one tablespoon of water. Put into a granite saucepan and stir constantly over the fire until a bright brown color, being careful not to burn it. Add one cup of water and a little salt. Boil a few minutes, cool and strain. Keep in a closely corked bottle. Of course, much less may be made for one using.

Vegetable Soup.

Mrs. W. J. Berkowitz.

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|-------------------|-------------------------------|
| 1 tablespoon rice | 4 tablespoons canned tomatoes |
| 1 quart water | 1 small onion |
| 2 carrots | $\frac{1}{2}$ teaspoon salt |
| 1 potato | 1 bouillon cube |
| 1 stalk celery | A pinch of ginger |

Soak rice in water, while you put the carrots, celery and onion through the meat grinder. Cut the potato into small cubes the size of a rice kernel. Put all together over a slow fire and cook one-half hour. Brown one small onion in a tablespoon of fat, add one-half cup cold water, add to the soup and before serving add the bouillon cube.

Cream of Salmon Soup.

- | | |
|--------------------------|--------------------|
| $\frac{1}{2}$ can salmon | 1 tablespoon flour |
| 1 pint milk | Oil from salmon |
| 1 tablespoon butter | Salt and pepper |

Drain the oil from the salmon, remove all skin and bones and rub it through a sieve. Make a thin white sauce, using the oil and the other ingredients; add the salmon and cook a few minutes over hot water.

Cream of Clams.

- | | |
|--------------------|-----------------------------|
| 1 can minced clams | 1 heaping tablespoon butter |
| 3 cups rich milk | 1 tablespoon flour |

Melt the butter and when it bubbles stir in the flour. Let it cook a little but do not let it brown. Add the clams and the liquor in the can, and boil one minute, then add the milk and seasoning. Heat again to the boiling point and serve.

Cream of Chicken Soup.

Mrs. J. M. Coburn.

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|-----------------------------|--------------------------|
| 1 pint chicken broth | 1 level tablespoon flour |
| 1 pint rich milk | 1 egg |
| 1 heaping tablespoon butter | Salt and pepper to taste |

Heat the broth after removing the fat, and add to it the butter and flour rubbed to a cream. Stir until it boils, then add the milk and seasoning. Allow it to reach the boiling point again, then draw aside from the fire and whisk in lightly the well beaten egg, mixed with two tablespoons of cream. Do not allow it to boil after the egg is added, but serve at once. A spoonful of whipped cream and a dash of paprika on each portion improves it.

Cream of Celery Soup.

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|---------------------|--------------------|
| 2 bunches of celery | 1 tablespoon flour |
| 1 pint milk | 1 teaspoon salt |
| 1 tablespoon butter | A dash of paprika |

Boil the celery, cut in small pieces, in a pint and a half of water until tender. It takes about an hour. Press through a sieve and with the water in which it was cooked, which should be reduced to about one cup, put back on the stove and thicken with butter and flour rubbed to a cream. Season, add the hot milk and serve.

Cream of Corn Soup.

Mrs. Clayton Bell.

Cook one can of corn with three cups of water for fifteen minutes, strain and mash through a sieve. Cook two tablespoons of butter in a saucepan, add two tablespoons of flour and the strained corn. Cook until it thickens, add one cup of hot cream or rich milk and season with salt and pepper.

Corn Soup.

Mrs. J. H. Kitchen.

- | | |
|-------------------|-------------------------|
| 1 can corn | 1 tablespoon butter |
| 1 cup water | 2 tablespoons flour |
| 3½ cups milk | ½ teaspoon white pepper |
| 1 tablespoon salt | ½ cup cream |
| 1 teaspoon sugar | Whipped cream |

Cook the corn in the water twenty-five minutes. Strain through a coarse sieve to remove the skins. Put back on the stove with the milk. Thicken with the butter and flour rubbed together and made into a paste with the cream. Season. Cook fifteen minutes. When serving add a tablespoon of whipped cream to each portion.

Rice Tomato Soup.

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|---------------------------------|------------------------------|
| 3 tablespoons rice | ½ can Campbell's tomato soup |
| 3 tablespoons finely cut celery | ½ teaspoon salt |
| ½ small onion diced | A dash of pepper |

Wash the rice thoroughly and drop it into a quart of rapidly boiling water, to which you have added the onion and celery. Cook uncovered for thirty minutes or until the rice is perfectly tender. Then add the soup, more salt if necessary, and a little butter or cream. Serve with croutons, made of buttered slices of bread, diced and browned in the oven.

Cream of Rice Soup.

Mrs. Frank P. Barnap.

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|------------------------|--------------------------|
| $\frac{1}{4}$ cup rice | 1 stalk celery |
| Chopped onion | 1 saltspoon curry powder |
| 2 cups broth or stock | Salt |
| 2 cups sweet cream | White pepper |

Simmer rice in stock for about two hours. One-half hour before it is done put cream, onion, celery, salt, pepper and curry powder in a double boiler. At the end of two hours, pour into the rice and stock. Press through the soup strainer and heat to the boiling point. This should be thin—not a puree. Should the broth boil away, add more broth or hot water.

Almond Bisque.

- | | |
|----------------------|------------------------------------|
| 1 quart milk | 2 tablespoons flour |
| 2 tablespoons butter | $\frac{1}{2}$ cup blanched almonds |

Brown and grind the almonds. Make a white sauce of the other ingredients and add the almonds while still warm. Season with salt and pepper to taste. Serve in cups with whipped cream on top.

Peanut Bisque.

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|----------------------|------------------------------------|
| 1 pint milk | 1 heaping tablespoon peanut butter |
| 2 tablespoons butter | $\frac{1}{4}$ teaspoon onion juice |
| 1 tablespoon flour | Salt, pepper and celery salt |

Make a thin white sauce of the milk, butter, flour and seasonings. Mix two tablespoons of boiling water with the peanut butter, stir until it is perfectly smooth and creamy, then add to the soup. Blend it thoroughly and serve in cups.

Oatmeal Soup.

Mrs. F. W. Whittemore.

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|-------------------------------|-----------------------|
| $\frac{3}{4}$ cup rolled oats | 1 small onion chopped |
| $1\frac{1}{2}$ cups tomatoes | 1 teaspoon salt |
| $\frac{1}{4}$ cups water | 1 tablespoon butter |

Boil all together one hour, strain and serve.

Vegetable Chowder.

Miss Ida M. Shilling.

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|------------------|--------------------------------------|
| 4 potatoes | 2 tablespoons fat or piece salt pork |
| 3 carrots | 3 tablespoons flour |
| 3 onions | 1 pint canned tomatoes |
| 2 cups skim milk | 2 teaspoons salt |

Cut potatoes and carrots in small pieces, add enough water to cover and cook for twenty minutes. Do not drain off the water. Brown the chopped onion in the fat for five minutes. Add this and the tomatoes to the vegetables. Heat to boiling, add two cups of skim milk, and thicken with flour. Celery tops or green peppers give a good flavor. Rice and okra may be substituted for potatoes and carrots or almost any vegetable may be used.

Potato Chowder.

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|-----------------------------|-------------------------|
| 2 slices salt pork or bacon | 1 pint milk |
| 2 good sized potatoes | 1 teaspoon salt |
| 1 large onion. | Celery salt and paprika |

Cut the pork, or bacon into dice, the potatoes and onion in slices and then in three or four pieces. Fry the pork until it is a light brown, add the onions, cook in the hot fat two or three minutes, then put in the potatoes, cover with boiling water, add the salt and cook until the potatoes are done. Then add the milk, the other seasoning, a couple of crackers rolled fine, or a little flour thickening. Let it boil up once and serve. This is a good luncheon dish for school children.

Parsnip Chowder.

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|-----------------------------|---------------------|
| 3 slices of fat salt pork | Salt and pepper |
| 1 onion chopped | 1 pint milk |
| 1 quart raw potatoes sliced | Some split crackers |
| 1 quart parsnips, sliced | |

Cut the pork in dice and fry it out. Drain and into this fat put the onion. Slice the potatoes thick and shave the parsnips as thin as possible. Pour in a kettle the fat and onion, the vegetables in alternate layers with salt and pepper. Cover with boiling water and cook until the vegetables are tender. Then add the milk and split crackers. Heat again to boiling point and serve.

Quick Jellied Bouillon.

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|---------------------------|------------------------------|
| 1 can Campbell's Bouillon | 2 tablespoons cold water |
| 1 cup boiling water | $\frac{1}{2}$ cup rich cream |
| 1 level teaspoon gelatine | 1 teaspoon horseradish |

Soak the gelatine in the cold water for ten minutes. Put the bouillon over the fire with the boiling water, and when boiling hot, stir in the dissolved gelatine. Set aside until cool, then put it in the refrigerator for three hours or until jellied. When ready to serve, whip the cream, stir into the horseradish and serve a teaspoonful on top of each cup of bouillon. Campbell's tomato soup may be used in the same way for Jellied Tomato Bouillon, but more water should be used and a little more gelatine.

Cherry Soup.

Mrs. J. M. Coburn.

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|------------------|-------------------------------|
| 1 quart cherries | $\frac{1}{2}$ lemon |
| 1 pint water | Small piece of stick cinnamon |
| 1 cup sugar | 1 teaspoon powdered arrowroot |

Cook the cherries in the water until soft. Strain through a coarse bag, pressing out all the juice. Put it over the fire, add the sugar, the juice of the lemon and the arrowroot dissolved in a little cold water. Boil for two or three minutes and set aside to cool. Serve in bouillon cups or sherbet glasses, very cold, with cracked ice and a sprig of mint or a thin slice of lemon. Other fruits may be used in the same way, either alone or in combination. Raspberries and currants are especially good. This is most refreshing for dinner on a hot summer night.

Cherry Soup.

Mrs. Alfred Hertz.

1 quart fresh cherries
6 cups water
1 lemon

1 tablespoon arrowroot
½ cup granulated sugar

Seed one cup of the cherries, place the remainder on the fire with the water and cook until the fruit can be pressed through a colander. Add the seeded cherries, return to the fire and cook until they are tender. Add the sugar and the juice of the lemon. Thicken with the arrowroot moistened with cold water. Serve in soup plates with cracked ice and sweet wafers. This will serve six and is nice instead of fruit cocktail. A hot cherry soup can be made in winter out of dried cherries. Add to it small drop dumplings.

FAMOUS OYSTER STEW RECIPE

As Made at Oyster Bar in New York City.

Have you ever been to the oyster bar at the Grand Central station in New York City and stood in line waiting for a bowl of oyster soup? First, you will remember that you were served the most delicious oyster stew you ever tasted. Then you may remember that you were served at the counter and that you watched the preparation of the soup in electric chafing dishes.

The secret of the oyster stew in this famous oyster bar is well worth knowing. Into a hot, electric grill is dropped two tablespoons of butter, and into this a cup of oysters. The oysters are cooked in the butter until the edges curl slightly. Remember that if oysters are cooked too long they become tough, and their flavor and attractiveness is greatly impaired. Then a cup of whole milk is poured in and allowed to cook until it is scalding hot. It is not necessary to cook the milk to boiling. Add salt and pepper to taste, and if it is available, a sprig of celery leaves dropped into this greatly improves its flavor. This makes a good sized bowl of soup, which, with bread and butter and either some light salad or celery and a sippable sweet, will make a complete dinner, and is a generous luncheon.

Oyster soup can be either one of the most delicious dishes or one of the most disappointing. The method used at the oyster bar preserves the liquor of the oysters in the oyster itself and gives a flavor to the stew obtained in no other way of making it.

Consomme Jullienne

Cut one-half cup of raw carrot and one-fourth cup raw celery in match-like strips and one-fourth cup stringless beans in lengthwise shreds about an inch and a half long. Melt one tablespoon butter in a pan, add the vegetables and cook slowly until they brown slightly. Add four cans of consomme and simmer until the vegetables are tender. Season to taste. Serve in bouillon cups with a few vegetables in each.

Fish.

Fish Croquettes.

Mrs. L. A. Lennon.

1 pint boiled fish
1 tablespoon butter
2 tablespoons flour
1 cup of milk or cream

$\frac{1}{4}$ cup bread crumbs
Yolks of 2 eggs
Salt and pepper
Onion juice to taste

Make a sauce of the butter, flour and cream. Put the crumbs into the hot sauce with the seasoning. When cool add the flaked fish. Chill, mold, dip in crumbs, egg, and crumbs again, and fry in hot, deep fat.

Cod Fish Balls.

Mrs. Willis C. Allen.

2 cups raw potato, cut in small cubes 1 cup cod fish, cut in small pieces

Boil potato and fish gently until potato is tender. Drain off all water. Beat one egg (or just the yolk) and add to the warm mixture of potato and fish and beat thoroughly until very light. Have a kettle of hot fat ready, and while the mixture is still warm, shape it with a tablespoon into small balls and drop into the hot fat for just long enough to brown nicely. If the cod fish is very salt, it must be freshened a few hours in cold water, otherwise put the fish and potatoes on to boil in cold water.

Finnan Haddie Fish Balls.

2 cups minced Finnan Haddie 4 tablespoons flour
1 egg 1 cup milk
4 tablespoons butter Salt and pepper

Freshen the fish by soaking in cold water and then mince fine. Make a white sauce of the butter, flour and milk, add the fish, the egg, slightly beaten and the seasoning. Drop by spoonfuls into hot fat and fry.

Salmon Mold.

1 can salmon $\frac{1}{2}$ teaspoon salt
2 eggs Paprika
 $\frac{1}{2}$ cup cream $\frac{1}{2}$ cup fine bread crumbs

Chop the fish fine and rub it smooth in a bowl, with the back of a silver spoon. Soak the bread crumbs in the cream for a few minutes, add the eggs, beaten light, season and stir all together. Put into small buttered molds or into one large one, and steam one hour. Serve with the following sauce:

1 cup milk $\frac{1}{2}$ teaspoon salt
1 tablespoon butter A pinch of mace
The liquor from the salmon A few drops lemon juice
1 tablespoon flour 1 teaspoon tomato catsup.

Salmon Mold.

Miss Mary Louise Simpson.

- 1 can salmon
- 2 eggs
- 1 cup stale bread crumbs

- The juice of $\frac{1}{2}$ lemon
- 1 tablespoon chopped parsley
- Salt and pepper to season

Drain and flake the salmon. Beat the eggs light and add them with the other ingredients to the salmon. Pack in a well buttered mold and steam for two hours. Cool and set on ice until ready to serve. Serve on a bed of lettuce leaves, surrounded by sliced cucumbers and tomatoes. Add mayonaise dressing.

Salmon Cutlets.

- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon paprika
- 1 cup milk

- $\frac{1}{4}$ cup cream
- 1 egg, beaten light
- 2 cups flaked fish
- $\frac{1}{2}$ teaspoon onion juice (if desired)
- 1 teaspoon lemon juice

Melt the butter, and cook in it the flour and seasonings, add the milk and cream, and stir until boiling. Add the egg and cook until set. Then add the lemon juice and fish and mix lightly together. Turn onto a flat dish, chill, and with hands wet in cold water, shape into cutlets, roll in egg and sifted bread crumbs and fry in deep fat.

Clams a la Savarin.

Mrs. Willis C. Allen.

- 1 pint can minced clams
- $\frac{3}{4}$ small loaf of bread
- $\frac{1}{2}$ onion size of walnut

- 1 tablespoon chopped parsley
- 1 tablespoon melted butter
- Pepper and salt to taste

Remove the crust from the bread and soak the crumbled inside of the loaf in enough milk to make it soft like pudding. Part of the clam juice may be used with the milk. Add the butter, parsley, and finely chopped onion, salt and pepper. Fill ramekins with the mixture, cover with fine dried bread crumbs and bits of butter on top. Place the ramekins in a baking pan, surround with hot water and bake five or ten minutes.

Fried Shad Roe.

Cook the shad roe fifteen minutes in boiling salted water to cover, adding one-half teaspoon vinegar. Drain, cover with cold water and let stand five minutes. Drain again. Cut in slices, sprinkle with salt and pepper and brush over with lemon juice. Dip in egg and crumbs and fry in deep fat.

Lobster and Rice.

Mrs. Herbert V. Jones.

Boil one cup of rice, to this add one can of tomatoes which have been cooked and strained; season generously with salt and paprika; add a little onion juice. Put in ring and cook in hot water until solid enough to turn out without breaking; fill center with lobster a la Newburg. Pick meat from a 3-lb. boiled lobster; make sauce of $\frac{1}{2}$ cup melted butter, 3 tablespoons of flour, a little salt, a good deal of paprika, a little chopped parsley, and 1 quart of cream. Add lobster meat and mix gently. Lastly flavor with one cup of cooking sherry.

Tuna Fish on Toast.

Miss Margaret L. Coburn.

- | | |
|----------------------|---------------------|
| 1 can Tuna fish | 2 tablespoons flour |
| 6 small slices bread | 1 cup milk |
| 2 tablespoons butter | Salt and paprika |

Trim the crusts from the bread and lay the slices in a baking pan. Cover them with pieces of the Tuna fish, and set in the oven for about ten minutes. The fish should be well heated through and the bread toasted. Make a white sauce of the other ingredients, add to it, if desired a teaspoon of tomato catsup or Worcestershire sauce, and pour on the slices when ready to serve.

Kedgerree.

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| 1 cup cold boiled fish | 1 tablespoon cream |
| 1 cup cold boiled rice | $\frac{1}{2}$ teaspoon salt |
| 2 tablespoons butter | $\frac{1}{4}$ teaspoon paprika |
| 2 hard boiled eggs | A few grains curry powder |

Mix together the fish, flaked and all skin and bone removed, and the rice. Melt the butter in a saucepan, add the fish and rice and the whites of the eggs shredded. Add the cream and the seasoning, and toss over the fire until very hot. Pile high on a hot platter, rub the yolks of the eggs through a sieve over the top and serve.

Skimpy Shrimp.

Mrs. E. C. Ellis.

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| 1 can shrimps | 1 cup milk |
| 1 cup boiled rice | 1 tablespoon chopped green pepper |
| 1 tablespoon butter | $\frac{1}{2}$ teaspoon salt |
| 1 tablespoon flour | $\frac{1}{8}$ teaspoon pepper |

Make a white sauce of the butter, flour and milk, add the chopped pepper and the seasoning, mix with the shrimps and rice, fill well buttered ramekins, cover the top with buttered crumbs and bake.

Sauces for Fish and Meats

Tartare Sauce.

Mrs. Herbert V. Jones.

Yolks two eggs	$\frac{1}{4}$ teaspoon white pepper
1 teaspoon salt	1 cup oil
$\frac{1}{2}$ teaspoon mustard	1 tablespoon lemon juice
Pinch paprika	

Stir yolks and add salt, mustard, paprika and pepper, mix thoroughly, then add, drop by drop, the oil, thinning the sauce as it grows thick, with the lemon juice. After adding oil and acid, add 1 teaspoon pulverized onion, 1 tablespoon finely chopped capers, 1 tablespoon finely chopped parsley. When ready to serve add $\frac{1}{4}$ cup of whipped cream.

Hollandaise Sauce.

Mrs. J. M. Coburn.

$\frac{1}{2}$ cup butter	1 saltspoon salt
1 teaspoon flour	A dash of cayenne pepper
Yolks of 2 eggs	$\frac{1}{2}$ cup boiling water
1 tablespoon lemon juice	

Cream the butter with the flour, seasoning and yolks of eggs, add gradually the lemon juice. Stir over boiling water until it begins to thicken, then add the boiling water. Cook for half a minute stirring constantly. This is good with boiled or baked fish, and fish croquettes, and also with cauliflower and asparagus.

Mint Sauce.

3 tablespoons mint	4 tablespoons vinegar
2 tablespoons sugar	$\frac{3}{4}$ teaspoon salt
A dash of cayenne	

Chop the mint leaves very fine. Heat the vinegar and sugar to boiling, pour over the mint, and add salt and pepper. If the vinegar is very strong dilute it a little. Serve with roast lamb.

Maitre d' Hotel Sauce.

2 tablespoons butter	1 tablespoon lemon juice
1 tablespoon chopped parsley	$\frac{1}{2}$ teaspoon salt

Rub the butter to a cream, add salt, pepper and parsley, then add the lemon juice, gradually, stirring until perfectly blended. Serve with boiled fish or steak.

Horseradish Sauce.

Mrs. Joseph Meinrath.

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| 2 apples grated | 1 tablespoon sugar |
| 1 tablespoon grated horseradish | A few drops lemon juice |

Mix the apple, horseradish and sugar, arrange on a dish for the table and then add a little lemon juice to prevent the apples turning brown. It is well to use lemon juice in this way with raw apples in salads to keep them from discoloring.

Quick Tomato Sauce.

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| 1 tablespoon butter | $\frac{1}{4}$ teaspoon celery salt |
| 1 tablespoon flour | Small piece of bay leaf |
| $\frac{1}{2}$ can Campbell's Tomato Soup | Salt and pepper to season |
| $\frac{1}{2}$ teaspoon onion juice | |

Serve with meats or croquettes. With the addition of chopped onion and green pepper, and a tablespoon of diced bacon, it is a very good sauce for hard boiled eggs, making of them eggs a la Creole.

Mint Jelly.

Miss Jennie Hanna.

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|----------------------------|--------------------------------|
| 1 cup sugar | 1 large handful mint |
| 1 cup vinegar | $\frac{3}{4}$ teaspoon salt |
| 1 envelope Knox's gelatine | $\frac{1}{2}$ teaspoon paprika |

If the vinegar is very strong, use nearly one-half water. Soak the gelatine in one-half cup cold water. Boil the vinegar and sugar together for five minutes. Add the mint and just simmer for ten minutes. Strain and pour over the gelatine. If necessary, put back on the stove to dissolve. Strain again, cool in an oblong pan, cut into cubes for serving. Green coloring may be added. It is amber colored without.

Jellied Cranberries.

Mrs. Geo. C. Mosher.

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| 1 quart cranberries | 1 pint sugar |
| $1\frac{1}{2}$ cups water | |

Add the water and the sugar to the cranberries and cook over a quick fire for five minutes, not stirring, but shaking the pan to prevent the fruit from sticking. Then set on the back of the stove and cook for five minutes longer. Serve with turkey, chicken or roast mutton.

Cranberry Jelly.

Mrs. W. J. Berkowitz.

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| 1 quart cranberries | $\frac{1}{2}$ teaspoon salt |
| 1 pint water | 1 cup sugar |

Have the water boiling, add the salt and the washed cranberries. They will "pop" in a few minutes; then add the sugar and boil for five minutes. They thicken quickly.

CHEESE SAUCE.

Follow recipe for medium white sauce. Add $\frac{1}{2}$ cup grated cheese and stir until melted. Serve hot. This makes a rich, hearty sauce for bland vegetables or fish.

HOLLANDAISE SAUCE.

- 1-3 cup butter.
- $\frac{1}{4}$ teaspoon salt,
- 2 egg yolks,
- 1-3 cup hot water,
- 1 tablespoon lemon juice,
- Few grains cayenne.

Cream butter and salt together. Add beaten egg yolks and mix well. Add water gradually and cook over hot water, kept below boiling point, stirring constantly until the sauce thickens. Add lemon juice and cayenne and cook one minute. Remove from fire and serve at once. If mixture curdles add a tablespoon of cream and beat thoroughly.

MOCK HOLLANDAISE SAUCE.

- 2 egg yolks,
- 1 cup thick white sauce,
- 3 tablespoons lemon juice,
- Few grains cayenne.

Add beaten egg yolk to the hot white sauce and mix well. Bring slowly to the boiling point, stirring constantly. Remove from fire, add lemon juice and cayenne.

Serve hot wherever Hollandaise would be good. It is much easier to make.

ALMOND AND RAISIN SAUCE.

- 2 tablespoons fat,
- 4 tablespoons flour,
- 3 cups meat stock,
- 1 cup raisins,
- $\frac{1}{2}$ cup almonds, cut in strips,
- 1 tablespoon sugar,
- $\frac{1}{2}$ cup vinegar.

Melt fat, add flour and mix well. Add stock and stir until it thickens. Stir in raisins, almonds, sugar, and vinegar. Season with pepper and salt if necessary. This sauce adds a new piquancy to boiled tongue.

PARSLEY SAUCE.

Follow recipe for thin white sauce and add 3 tablespoons chopped parsley. This gives a touch of color and a delicate flavor to boiled fish.

CAPER SAUCE.

- 1 tablespoon fat,
- 2 tablespoons flour,
- $\frac{1}{4}$ teaspoon salt,
- $\frac{1}{8}$ teaspoon pepper,
- 1 cup mutton stock or fish stock,
- 2 tablespoons capers.

Melt fat, add flour, salt and pepper and mix well. Add stock and bring to the boiling point, stirring constantly. Add capers. Serve hot with boiled lamb, mutton, or any white fish.

Meats

Pot Roast.

Mrs. W. J. Berkowitz.

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| 4 pound shoulder clod | 2 teaspoons salt |
| 1 No. 2 can tomatoes | |

Brown the meat in a skillet. Have the tomatoes boiling, add the salt, then the browned meat, and stew slowly three hours.

Swiss Steak.

Mrs. J. H. Kitchen.

Choose a cut about two inches thick and pound into it as much flour as it will take; a heavy plate is best for this purpose. When the flour has been pounded into both sides, place the steak in an iron skillet (suet or bacon grease having been put in previously) and brown on both sides. Cover with boiling water, add onion to flavor, and a whole ripe tomato or its equivalent in canned tomato. Cover the skillet and cook slowly for two hours, turning frequently and watching constantly, adding a little water when necessary.

Chili.

Mrs. Walter J. Bales.

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| $\frac{1}{2}$ a medium sized onion | 1 can red kidney beans |
| $\frac{1}{2}$ half a medium sized green pepper | $2\frac{1}{2}$ even tablespoons Chili powder (more or less, according to taste) |
| 1 quart or 1 can of tomatoes | 1 teaspoon salt. |
| 2 cups ground meat | |

Mince the onion and pepper and fry "white" in two large tablespoons of bacon dripping. Add the meat, either cooked or uncooked; if cooked, merely warm it, but if uncooked, saute a few minutes more. Add the tomatoes, beans, salt and Chili powder. Simmer slowly, covered tightly, for an hour. Serve with toast points. You can use tough steak ends, cold roast, or soup meat as the meat basis. A pinch of sage is an improvement.

Spanish Beef.

Miss Josephine Switzer.

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| 2 cups chopped cooked meat | 1 cup stock |
| 2 tablespoons butter | 2 tablespoons flour |
| 1 cup tomatoes | Salt and paprika to taste |

Melt the butter, add one medium sized sliced onion and cook until delicately browned; add the flour and brown stirring constantly. Then add the meat stock and tomatoes and cook until thoroughly heated. Season and serve in shredded wheat biscuit cases.

Roasted Steak.

Mrs. J. H. Kitchen.

Put in a roaster, a round steak, one and one-half inches thick; over this steak put a layer of onions and a layer of tomatoes. Season with pepper, salt and celery salt; sprinkle with flour and add a tablespoon of butter. Roast in a hot oven thirty minutes.

Dried Beef.

Mrs. W. S. Clagett.

Pick dried beef into small bits, and shave a little cheese with it. Drop into hot bacon drippings. (Or part butter, if preferred). Sprinkle a little cayenne pepper over it, and flour from the shaker, and cook until the beef browns. Cover with top milk and cook until a rich gravy forms. Serve on toast.

Chipped Beef.

$\frac{1}{4}$ pound chipped beef	2 tablespoons flour
1 pint cold water	1 egg
1 heaping tablespoon butter	

Put the chipped beef, shredded, into a spider with the cold water, and set it on the stove where it will heat slowly. When it reaches the boiling point, stir into it the butter and flour, rubbed together, and made liquid with some of the boiling water. Stir rapidly until it boils, and is smooth and thick. Then add the beaten egg—mix in lightly—and serve at once on circles of toast. Do not allow it to boil after the egg is added.

Veal or Beef Loaf.

Mrs. W. P. Holmes.

3 pounds veal or round of beef	1 teaspoon sage
3 eggs	6 large crackers soaked in milk
1 tablespoon salt	enough to soften
1 teaspoon pepper	

Have the meat ground very fine, mix thoroughly with the other ingredients, press into a loaf pan, cover with a cloth wet in hot water and bake two and one-half hours in a moderate oven.

Mock Duck.

Veal steak cut thin

Dressing made from bread, butter and seasoning

Make a good dressing as for roast chicken. Have the veal steak cut less than half an inch thick, remove the bone, and spread the dressing evenly over the steak. Roll up and tie into a neat, compact shape. Season with salt and pepper, dredge with flour, and put into a covered roaster or casserole, with a cup of water and bake for an hour, at least. If in a casserole, an hour and a half.

Pressed Veal Loaf.

Mrs. John H. Hatcher.

2 pounds of veal stew	$\frac{1}{2}$ pound boiled ham
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Boil until tender and one cup of broth remains. Season with salt and pepper. Put the meat through the meat grinder, then stir in the broth and put in a mold. Two hard boiled eggs may be pressed into the center of the loaf.

Veal a la King.

Mrs. J. M. Coburn.

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| 1 pint cooked veal | ½ teaspoon salt |
| 2 hard boiled eggs | 1 teaspoon Worcestershire sauce |
| 2 tablespoons butter | 1 scant teaspoon dry mustard |
| 2 tablespoons flour | A few drops lemon juice |
| 1½ cups milk | A dash of pepper |

If the veal is left from a roast, boil it in a little water for an hour, or until perfectly tender, then cut it and the whites of the eggs in small pieces. Mash the yolks with the butter, flour and seasonings, and stir until creamy, then stir into the boiling milk. Add the veal and simmer for ten minutes. A few sliced ripe olives, or a pickled walnut cut in bits improves it.

Baked Sliced Ham.

Mrs. G. B. Wagner.

Parboil a piece of smoked ham, cut about two inches thick, in sweet milk for twenty minutes. Cover with a paste made of one cup of brown sugar, one tablespoon flour and one teaspoon mustard, moistened with the milk. Use half the paste to cover one side of the ham, bake half an hour, then turn and spread the remaining paste on the other side. Return to the oven and cook an hour longer. Pour the remaining milk around the meat before baking.

Ham Loaf.

Mrs. W. B. Richards.

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| 1½ pounds cooked ham (ground
very fine) | 1 egg |
| 1 large slice of bread | 1 pint milk |
| | Salt and pepper |

Soak the bread in the milk, add pepper and salt and the beaten egg. Put in a mold and bake until brown. Serve cold with tomato sauce.

Stuffed Pork Tenderloins

Split pork tenderloins lengthwise almost through, and flatten them out. Make a stuffing as for fowls, using bread crumbs, melted butter and a seasoning of salt, pepper, grated onion and celery salt. Spread a thick layer of this over one tenderloin, place another on top of this and tie firmly together in several places. Put a little dripping or butter in a frying pan and when it is hot brown the meat on all sides, add two cups of boiling water and cook over a slow fire forty-five minutes, covered to keep in the steam. After the meat is done, remove to a hot platter and add a little thickening to the gravy.

Pork Chops en Casserole.

Mrs. J. M. Coburn.

Have the chops cut not over half an inch thick, sprinkle salt and pepper over them, roll in flour, and brown quickly on both sides, in a little fat. Remove to the casserole. Add a little flour to the fat left in the frying pan, stir briskly, and add milk as for a cream sauce. Season and pour over the chops. The sauce should nearly cover them. Cover the casserole and bake slowly for an hour or more. Serve with cinnamon apples.

Baked Lamb or Pork Chops.

Mrs. W. S. Clagett.

(For a small family.)

Slice potatoes as for scalloping and place the chops on top. Add salt and pepper and a very little boiling water. Bake. This is quickly prepared, and one chop and a potato make a very desirable individual dish that can be baked in an Androck oven.

Baked Tongue.

Mrs. J. W. Lyman.

Wash a tongue thoroughly, cover with boiling water and boil slowly for one hour. Pour off the water, cover again with boiling water and cook slowly until perfectly tender. Remove from the fire, skin and put into a roasting pan with a pint of cooked tomatoes and some cooked carrots cut into dice and bake for an hour in a slow oven.

Broiled Lamb Tongue.

Mrs. Herbert V. Jones.

1 lamb tongue
1 onion
1 small carrot

1 sprig parsley
 $1\frac{1}{2}$ teaspoons pickling spices
 $1\frac{1}{2}$ teaspoons salt

Thoroughly wash a tongue, selecting one that is not too large. Pour boiling water over it, adding onion, carrot, parsley and spices. Simmer until tender, adding salt when about half done. When done let tongue remain until almost cold in liquor, then take out and remove skin. If tongue is allowed to get perfectly cold the skin will be hard to remove. After skinning, cut the tongue in slices, sprinkle with salt and pepper, dip in melted butter, cover with fresh grated bread crumbs, lay on a well oiled broiler, and broil a light brown on both sides. Spread slices with maitre d'hotel butter and garnish with parsley and fried tomatoes.

Tongue with Spiced Sauce.

Mrs. J. M. Coburn.

1 large pickled tongue
2 tablespoons butter
2 tablespoons flour
1 pint boiling water
 $\frac{1}{2}$ cup seedless raisins

$\frac{1}{2}$ lemon
6 whole cloves
6 pepper corns
1 bay leaf
 $\frac{1}{2}$ teaspoon salt

Put the tongue in a large kettle of cold water and simmer gently until very tender. Allow five hours. Remove the skin and replace in the kettle while preparing the sauce. Brown the flour in the butter, add the boiling water, a little grated lemon rind, raisins, salt and the spices tied in a little bag. Simmer, covered, until the raisins are tender. Remove the spices, add the lemon juice and the tongue cut in slices and simmer until ready to serve.

Bacon and Apples.

Miss Margaret L. Coburn.

Line a baking dish with slices of bacon, fill with quartered apples, covering each layer with a little sugar, a sprinkling of salt and pepper and bits of butter. Cover the top with slices of bacon and bake until the apples are tender. If the bacon has not browned on top of the dish set it under the broiler for a minute until it does.

Baked Apples with Sausage Filling.

Miss Ella B. Gladish.

Core the necessary number of tart apples, fill the cavities with well seasoned sausage meat and bake in a moderate oven until tender. Arrange the apples on rounds of toast, pour a spoonful of melted butter over each and serve very hot, with a garnish of fried sausage and parsley.

Minced Liver on Toast.

Chop fine enough cold liver to make one cup. Cook one tablespoon of chopped onion in two tablespoons of butter until pale brown. Add two tablespoons of flour and one cup of milk. Add the liver, season with salt and paprika and when piping hot, pour over toast.

Baked Potatoes with Sausage Filling.

Wash good sized potatoes and with an apple corer, take out a piece from end to end large enough to insert a link sausage in the hole. Oil the outside of the potatoes and bake until done.

Liver Rolls.

1 pound calves liver, sliced thin	Salt
Bacon	Pepper
1 tablespoon flour	$\frac{1}{2}$ cup Campbell's tomato soup

Pour boiling water over the liver, enough to cover it well; let it stand five minutes, then remove all skin and fiber. Lay a piece of bacon on each slice, roll up and fasten with a wooden toothpick. Season each roll with salt and pepper, roll in flour and and brown quickly in a frying pan in bacon fat. Remove to the casserole. Stir the flour into the fat left in the pan. Add water and seasoning to make a gravy. add the tomato soup or the same quantity of strained tomatoes, pour over the rolls, and bake for an hour or more in a moderate oven. This quantity serves four.

Real Indian Curry.

Mrs. Massey Holmes.

Cut up two chickens, taking out the bones, omitting drum sticks. Dip in flour. Grate a cocoanut and pour over it a large cup of hot water. Let stand for some time and strain. Put butter the size of an egg into the frying pan, add one tablespoon of chopped onion, fry light brown. Put in the chicken and fry gently until partially done. Add half the cocoanut oil and one tablespoon of curry powder, which has been mixed with a little water. Stir well and when nearly done add the other half of the cocoanut milk and let boil gently. Salt to taste. Cook very slowly and thoroughly. When serving, pass boiled rice first, then chicken. On this should be placed a poached egg, bacon, sliced banana, and sweet hot English Chutney. All this should be mixed thoroughly on the plate before eating.

Chicken Paprika.

Mrs. Page F. Carter.

Take a young chicken weighing about three pounds; joint it as for frying and flour it well. Put two heaping tablespoons of butter in a hot skillet, slice in a small onion and let it brown, then remove it. Put in the floured chicken and brown it in the hot fat. Add salt and a generous amount of paprika. Cover and steam over a slow fire until chicken is nearly tender, then add one pint of sour cream, cover again and finish cooking.

Chicken and Mushrooms.

Mrs. J. W. Lyman.

Split a chicken, spread with butter, pepper and salt; pour over it one cup boiling water; cover closely and cook one hour. Then add one cup of cream and one can of mushrooms; cover and cook twenty minutes longer. Fresh mushrooms may be used if preferred.

Chicken Mousse.

Mrs. W. B. Richards.

1½ cups chicken (ground)	8 eggs
1¼ cups chicken broth	1 pint cream, whipped
2 tablespoons gelatine	Salt, pepper and paprika

Dissolve the gelatine in one-fourth cup of the broth, then add with the rest of the broth to the chicken. Season with salt and pepper. Beat the eggs and add them, put into a double boiler or carefully over the fire and cook three minutes. Let cool and when it begins to set add the cream. Pour into a mold and place either in the icebox or pack it in ice and salt, which partially freezes. Nice for a hot day.

Chicken Mold.

2 cups ground cooked chicken	½ teaspoon salt
½ cup cream or rich milk	¼ teaspoon paprika
½ cup fine cracker crumbs	1 beaten egg

Mix all together. If milk is used instead of cream add a tablespoon of melted butter or chicken fat. Butter small individual molds, put in the mixture and steam for forty minutes. Turn out on a chop dish, put a tiny sprig of parsley in the top of each mold and serve with a rich cream sauce.

Chicken Cake.

Mrs. W. P. Holmes.

Boil a fowl until the meat slips from the bones. Make a shortcake as for berries, but do not sweeten. Split open, butter and lay on it bits of meat, picked to pieces and moistened with a little of the gravy. Thicken the rest of the gravy and pour around the cake. Serve hot. This is a good way to use the dark meat of chickens, the breasts of which have been used for salad.

Chicken Croquettes.

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| 2 cups of ground cooked chicken | 1 teaspoon salt |
| 1 tablespoon butter | $\frac{1}{4}$ teaspoon paprika |
| 2 tablespoons flour | A dash of cayenne |
| 1 cup of milk or cream | A dash of nutmeg |
| 1 egg | |

Make a thick cream sauce with the butter, flour and milk, add the sonings and the beaten egg. Cook for a minute, stirring constantly; add the chicken and turn at once on to a flat dish. Set away until very cold, for two hours or more. Then mold into croquettes, roll in finely sifted dry bread crumbs, then in beaten egg, mixed with one tablespoon of water, again in the bread crumbs. Every part must be entirely covered or they will "cook out" in frying. Have the fat very hot, lay four croquettes in the frying basket and cook only until they are delicately browned. Cook only four at a time and be sure the fat is hot again before cooking more.

Three Minute Dumplings.

Mrs. Edw. O. Faeth.

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| 1 egg beaten light | 2 teaspoons baking powder |
| $\frac{1}{2}$ cup (scant) water | A pinch of salt |
| About 1 cup flour | |

Drop by spoonfuls into boiling liquor in which chicken or other meat has been cooked. Cover and boil about three minutes. These are very light and never fall or are heavy.

Crust for Any Kind of Meat Pie.

Mrs. John M. Hazelton.

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| 2 cups flour | 2 tablespoons shortening |
| 2 teaspoons baking powder | 1 well beaten egg |
| 1 teaspoon salt | 1 cup sweet milk |

Rub the shortening into the flour. Stir in the egg and milk and drop by spoonfuls over the meat which has been creamed and put in a baking dish. Bake in a quick oven.

Vegetables

Minced Brown Potatoes.

Mrs. Fred S. Doggett.

Chop cold boiled potatoes as for hash and fill a buttered baking dish. Make a cream sauce of one cup of milk, one tablespoon of flour and two tablespoons of butter, season with salt and red pepper. Cook until the flour is thoroughly cooked, then stir into the potatoes in the dish. Bake until a nice brown, keeping the dish covered for ten or fifteen minutes or it will brown too quickly.

Potato Pancakes.

Mrs. Joseph Meinrath.

Peel and grate six raw potatoes, and put into cold water for five minutes. Pour the water off and put fresh water over them. Drain, and add two grated boiled potatoes, the yolks of four eggs, well beaten, one-half teaspoon of salt and finally the beaten whites of the eggs. Fry in small cakes.

Sweet Potato Supreme.

Peel, boil and mash sweet potatoes, season with salt, butter and a dash of pepper, and beat in cream enough to make them quite moist. Put a layer an inch thick in a buttered baking dish, dot the surface with six or eight marshmallows, cut in quarters, add another layer of the potatoes, with the marshmallow quarters close together on top, and bake.

Baked Sweet Potatoes and Apples.

Mrs. Joseph Meinrath.

Parboil three good sized sweet potatoes, and while still warm slice. Peel and slice three tart apples, and boil for a few minutes in a little water. Put alternate layers of the potatoes and apples in a buttered baking dish, sprinkle a little sugar on each layer and dot with bits of butter. Have the top layer potatoes. Pour over it the water in which the apples cooked, and bake for half an hour.

Corn Oysters.

Mrs. Theo. C. Sherwood.

Take the grated pulp from eight ears of corn, (or one can) and add the yolks of two eggs, and a teaspoonful of salt. Next add a small cup of cracker crumbs, a tablespoon of melted butter, and lastly the beaten whites. Add pepper to taste. The amount of crumbs depends upon the milkiness of the corn, a thick corn batter being necessary. Never use flour or milk. Fry in hot drippings, dropping the batter from a tablespoon in oyster shape.

Summer Squash with Cheese.

Mrs. Massey Holmes.

Peel the squash, remove the seeds and cut in thick slices. Cook twenty minutes in boiling salted water. Drain. Place in a baking dish, without mashing and pour over it the cheese sauce. Bake.

Sauce.

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| 1 tablespoon butter | $\frac{1}{4}$ teaspoon salt |
| $1\frac{1}{2}$ tablespoons flour | $\frac{1}{4}$ teaspoon mustard |
| 1 cup milk | $\frac{1}{4}$ teaspoon paprika |
| $\frac{1}{8}$ cup cheese, cut fine | |

Add the cheese last and stir until smooth.

Baked Summer Squash in Shells.

Mrs. P. D. Merrill.

Select small regular shaped white squash. Scrape out all the center and tender portion; stew it and cream as for mashed squash, seasoning with butter, salt, pepper and a very little cream. Parboil the empty shells until tender, fill with the creamed squash, cover with buttered bread crumbs and run into the oven to delicately brown. Cucumbers may be prepared and baked in the same way, making an attractive boat shape. A tiny bit of minced onion may be added, if desired.

Stuffed Baked Cucumbers.

Mrs. J. A. Bowman.

Use large green cucumbers, cut lengthwise. Remove the center, chop fine, add a little chopped onion, salt, pepper, butter and fine bread crumbs. Stuff back in the shells, cover with bread crumbs, bits of butter and grated cheese. Bake slowly about twenty minutes.

Baked Cucumbers.

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| 4 tomatoes | 2 big green peppers |
| 4 cucumbers | 4 slices of bacon |
| 2 small onions or one large one | (cook this and put aside) |

Split the cucumbers and scrape out into the hot bacon fat; add the tomatoes, onions and peppers, chopped, and cook until done. Fill the shells, and cover with bread crumbs and bits of bacon. Bake in hot water.

Creamed Cucumbers.

Miss Ida Shilling.

Pare cucumbers and cut into strips lengthwise, making them about three inches long. Cook in boiling salted water; drain and place in a hot serving dish. Pour over them a white sauce made of one cup of milk, two tablespoons of fat and two tablespoons of flour. Season with salt and paprika. Serve at once.

Cucumbers on Toast.

Miss Ida Shilling.

Pare and cut into strips as in the recipe above; cook in boiling salted water, drain and serve on toast with butter sauce.

Creamed Radishes.

Mrs. L. A. Lennon.

Peel off the thick skin from several bunches of radishes, boil in salt water twenty minutes. Drain and pour over them a rich butter sauce. These are nice to serve for luncheon.

Baked Egg Plant.

Mrs. W. B. Richards.

Cut the egg plant in two; remove the pulp and mix with it one cup of bread crumbs, one-fourth cup of stock or cream, and one-half cup of canned mushrooms, chopped. Season, fill the shells, sprinkle with bread crumbs and bake.

Stuffed Baked Egg Plant.

Miss Jennie Hanna.

Halve the egg plant lengthwise. Put into three pints of slightly salted water. Boil twenty or thirty minutes. Mix one cup of bread crumbs, salt, pepper, a heaping teaspoon of butter, a very little grated onion and one egg. It is much improved by adding a cup of stewed celery or tomato pulp or both. Scoop out carefully the inside of the egg plant. Mix well with the other ingredients, replace in the shells, dot the top with bits of butter, sprinkle with bread crumbs and bake twenty minutes in the dish in which it is to be served. Add two table-spoons of hot water to prevent sticking.

Celery and Cheese au gratin.

1 pint cooked celery	$\frac{3}{4}$ cup bread crumbs
1 pint white sauce	$\frac{1}{4}$ cup melted butter
$\frac{3}{4}$ cup grated cheese	

Have the celery cut in half-inch pieces before cooking. Use the water in which it was cooked with rich milk or cream in making the sauce. Put alternate layers of celery and sauce in a buttered baking dish; sprinkle each layer with cheese; cover the top with buttered crumbs and brown in a moderate oven.

Scalloped Onions.

Boil six or eight onions twenty minutes, drain off the water, pour on more boiling water and cook until tender. Separate with a fork and arrange in a buttered baking dish in layers alternately with buttered bread crumbs. Season with salt and pepper. Pour over enough rich milk to nearly cover. Sprinkle crumbs on top, dot with bits of butter and bake twenty or twenty-five minutes. The top should be well browned.

Stuffed Cabbage.

Mrs. J. W. Lyman.

Wash a nice head of cabbage and without disturbing the leaves cut out the heart and fill the cavity with sausage meat. Invert in a roasting pan and cook in the oven about an hour and a half or until the cabbage is tender. Use very little water for cooking. Serve whole on a platter.

Scalloped Cabbage.

Mrs. A. H. Connelly.

2 cups chopped cooked cabbage $\frac{1}{2}$ cup grated cheese
1 cup medium white sauce $\frac{1}{2}$ cup buttered bread crumbs

Medium Thick White Sauce:

2 tablespoons butter $\frac{1}{2}$ teaspoon salt
2 tablespoons flour $\frac{1}{8}$ teaspoon pepper
1 cup milk

Melt the cheese in the sauce, add the cabbage, put into a buttered baking dish, cover with the buttered crumbs and brown in the oven. There will never be any odor from cooking cabbage, onions or cauliflower if they are put into boiling, salted water and cooked uncovered.

Peppers Stuffed with Asparagus.

Mrs. P. D. Merrill.

Cut tender white asparagus tips in inch long pieces. Chop (coarse) blanched almonds and add both to a white sauce. Fill pepper shells, which have been cleaned of every seed, cover with buttered bread crumbs and bake a delicate brown.

Peppers with Oysters.

Mrs. P. D. Merrill.

Split large green peppers (regularly shaped and sweet) lengthwise; remove the seeds and soak for a while in cold water. Stir one cup of cracker crumbs into half a cup of melted butter. Heat half a cup of cream or strained oyster liquor, put in a cup of washed and drained oysters with a part of the prepared crumbs, salt and pepper, add another cup of oysters. Cook a few minutes. Fill the peppers; cover each with a layer of buttered crumbs and run into the oven to brown lightly and serve.

Spinach Royal.

Mrs. J. H. Kitchen.

$1\frac{1}{2}$ pecks spinach $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ pound cheese 1 tablespoon butter
 $1\frac{1}{2}$ cups white sauce A dash of pepper

Boil the spinach ten minutes and drain. Put into a buttered baking dish, with alternate layers of cheese, salt, pepper and butter. Cover with cracker crumbs and pour over it the white sauce. Bake slowly forty-five minutes.

Creamed Cauliflower.

Miss Ida Shilling.

Trim off leaves. Soak, head down, in vinegar and water or salted water. Cook whole, drain and place in hot dish. Fill crevices with browned, salted almonds. Pour medium heavy white sauce over this and garnish with almonds.

Tomatoes a la Mode.

Mrs. A. S. Buchanan.

Slice either green or ripe tomatoes in one-third inch slices; roll in corn meal and fry a light brown. Take two or three large potatoes, peel and grind or chop fine and fry in bacon fat. Make a nest of the potatoes and place two slices of the fried tomato in the center. This, with bread and butter, is a good lunch.

Fried Tomatoes.

Mrs. J. M. Coburn.

4 large ripe tomatoes	1 teaspoon salt
2 eggs	$\frac{1}{4}$ teaspoon soda
$\frac{1}{2}$ cup sour cream or rich sour milk	1 cup flour

Peel and cut the tomatoes in thin slices; make a batter of the beaten eggs, sour cream, with the soda dissolved in it and the flour. Dip each slice of tomato in the batter. Be sure it is well covered and fry on a hot, well greased gridle.

Macaroni with Tomatoes and Peppers.

Miss Ida Shilling.

Put a layer of cooked macaroni in a greased baking dish, then a layer of sliced tomatoes, sprinkled with chopped green peppers. Cover with layer of thin tomato sauce. Repeat until dish is full. Cover with buttered crumbs and bake.

Macaroni Loaf.

Miss Mary Louise Simpson.

$\frac{1}{2}$ cup macaroni, broken in small pieces and cooked until tender	2 tablespoons butter
1 cup bread crumbs	1 tablespoon minced onion
$\frac{1}{2}$ cup grated cheese	3 eggs
	Salt and pepper to taste

Melt the butter, add the onion and cook until tender. Add the crumbs, milk seasonings, cheese and macaroni. Beat the yolks until thick; add and fold in at the last the beaten whites. Put all in a buttered baking dish and bake in a moderate oven about thirty-five minutes. Serve hot with tomato sauce.

Spaghetti with Spanish Sauce.

$\frac{1}{2}$ package of spaghetti	4 tablespoons grated cheese
1 tablespoon butter	Salt and pepper
$\frac{1}{4}$ onion	1 cup strained tomato or
1 medium sized green pepper	$\frac{1}{2}$ cup Campbell's tomato soup

Cook the chopped onion and pepper in the butter. Add the grated cheese, then the strained tomato and seasoning. Pour this over the spaghetti after it has cooked until perfectly tender in plenty of boiling, salted water, and drained. Either serve at once or, if preferred, put it in a baking dish, cover with buttered crumbs and bake for a few minutes.

Mushrooms.

Mrs. John Prince,

(A U. S. River Boat Recipe.)

Cut away as little stem as possible and split lengthwise. Soak in weak salt water over night and fry with a batter of cracker crumbs and eggs, as oysters are fried.

After a trip on "The Missouri," the U. S. snag boat used for government inspection on the river, Captain Campbell sent our host and us some fine mushrooms, with this rule attached.

Pea Timbales.

Mrs. A. H. Connelly.

1 cup peas (canned)	$\frac{3}{8}$ teaspoon salt
2 eggs	$\frac{1}{8}$ teaspoon pepper
2 tablespoons melted fat	A few drops onion juice

Mash the peas and rub through a sieve. Add the well-beaten eggs, fat and seasonings. Turn into greased molds, set into a pan of water and bake until firm. Serve one cup of white sauce to which is added one cup of cooked peas, with the timbales.

Baked Peas.

Soak one pint of whole dried peas in cold water over night; the next morning heat in the same water and as soon as it comes to a boil drain. Put in a bean pot, with a piece of fat salt pork two inches square, and a little pepper. Bake half a day in a hot oven, adding a little water now and then as they dry out. When ready to send to the table, dot the top with bits of butter.

Baked Beans.

Mrs. H. B. Leavens.

Parboil two cups of beans in plenty of water about two hours. Pour off the water and blanch in cold water. Place them in a bean pot, season with salt, one-half cup sugar, a small onion and pepper. Add two tablespoons of peanut butter and bake in a very moderate oven all the afternoon. These are more wholesome for children than when baked with pork.

Spanish Rice.

Miss Ida Shilling.

2 tablespoons butter	1 cup rice (cooked)
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Fry rice in butter until brown. Add one pint of water, one small onion, chopped fine; salt and pepper and one pint of tomatoes. Cook for thirty minutes.

Spanish Rice.

Mrs. E. B. Shillito.

1 large tomato	1 teaspoon salt
1 green pepper	1 tablespoon lard or bacon drippings
1 onion	1 cup rice

Chop the tomato, pepper and onion fine and sprinkle with the salt. Melt the lard in a skillet and when hot put in the rice, uncooked, and keep stirring gently until it is thoroughly heated but not discolored. Add six cups of water and the chopped vegetables. Cook until the rice is done, adding more boiling water if it becomes too dry.

Luncheon Croquettes.

Cream together a level teaspoon of peanut butter and two tablespoons of hot water; add three tablespoons of grated bread crumbs, a pinch of salt and one teaspoon of minced onion or powdered sage. Mix well, form into small cakes, place on a heated oiled pan and put into a hot oven; turn frequently until browned on all sides. Serve with cream sauce or brown sauce.

Baked Rice.

Wash three tablespoons of rice thoroughly. Butter a baking dish, put in the rice, a scant teaspoon of salt and a quart of milk (or water). Set in a slow oven. Stir two or three times, during the first half hour, and then bake very slowly for two hours, or more.

Rice cooked with the grains separate.

Miss Jennie Hanna.

1 heaping cup rice

2 level teaspoons salt.

2 quarts boiling water

Stir the rice thoroughly, drain, and stir slowly into the boiling salted water, stirring from the bottom, until the water boils again. Keep boiling furiously to keep grains moving, adding more boiling water, if it cooks too low. Boil twenty-five or thirty minutes. Pour off through a sieve, saving the water for soup. Pour cold water over the rice in the sieve, then put it in a double boiler and steam covered twenty-five or thirty minutes. Serve immediately.

To Cook Big Pearl Hominy.

Miss Hanna.

Take one-half package of Quaker Pearl Hominy, wash it thoroughly, put it into the double boiler and cover with two quarts of cold water—no salt. Cook eight or nine hours boiling steadily. When water boils out underneath, add boiling water. This can be cooked three hours on the stove and finished in the fireless cooker. When done, drain off any water remaining, and season enough for one meal with salt butter and a little cream, if liked. This delicious cereal takes the place of potatoes and is not generally appreciated because it is seldom cooked enough. This quantity will keep several days if unseasoned.

Pickles

Uncooked Pickles.

Mrs. James E. Goodrich.

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|---|--|
| 2 dozen cucumbers, out of vinegar, sliced thin | 3 heaping tablespoons of raw mustard |
| 6 medium onions, sliced thin | 2 teaspoons cinnamon |
| 1 large or 2 small green peppers, chopped rather fine | 1 teaspoon allspice |
| $\frac{1}{2}$ of a root of horse radish, shaved fine | 1 tablespoon turmeric |
| $\frac{1}{2}$ of a pod of chopped garlic | 2 pounds brown sugar |
| 3 tablespoons salt | 1 pod of red pepper, cut in small pieces so that it will be well distributed |
| 4 tablespoons celery seed | 2 tablespoons white mustard seed |

Put onions, cucumbers, horseradish, peppers, etc., in layers. Add to other ingredients one quart of vinegar and pour over the cucumbers, etc. Use enough vinegar to cover well. Can be eaten in a day or two. This makes a little over one-half gallon.

Fresh Cucumber Pickle.

Mrs. Herbert V. Jones.

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|-----------------------------------|----------------------------------|
| 4 lbs. cucumbers | 2 tablespoons mustard seed |
| 2 lbs. onions | 2 tablespoons celery seed |
| 3 pints vinegar | 2 tablespoons grated horseradish |
| $1\frac{1}{2}$ quarts brown sugar | 1 tablespoon turmeric |
| 6 small red peppers, chopped | |

Peel cucumbers and onions and slice on potato slicer. Sprinkle with salt and let stand twenty-four hours. Rinse in cold water and put in kettle with other ingredients. Let come to a good boil, remove from fire and when cool add four tablespoons of olive oil.

Mustard Pickles.

Mrs. I. G. Colby.

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|------------------------------|-----------------------------|
| 3 quarts green tomatoes | $\frac{1}{2}$ cup salt |
| 1 quart small white onions | 3 quarts vinegar |
| 1 cauliflower cut in flowers | $1\frac{1}{2}$ cups flour |
| 12 green peppers | $1\frac{1}{2}$ cups sugar |
| 1 large cucumber | 1 cup dry mustard |
| 1 bunch celery | 1 level tablespoon turmeric |

Use the onions whole, but cut up the other ingredients and cover all with the salt. Let stand several hours, then drain and rinse with cold water. Stir together the flour, sugar, mustard and turmeric with enough cold water to form a smooth paste, add to the hot vinegar, and cook until thick. Pour this sauce over the pickles and let simmer slowly until tender.

Mustard Pickle.

Mrs. A. S. Van Valkenburgh.

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|-------------------------------------|--------------------------------------|
| 1 quart large cucumbers, sliced | 3 large green peppers, cut in pieces |
| 2 quarts small cucumbers, whole | 1 gallon vinegar |
| 2 quarts small onions | 1½ cups sugar |
| 2 quarts green tomatoes, sliced | 15 tablespoons mustard |
| 1 quart small green tomatoes, whole | 1 cup corn starch or flour |
| 2 heads cauliflower | 1 ounce turmeric |

Soak vegetables in brine over night. Stir the turmeric, mustard and corn starch with one quart of the vinegar. Put all together and cook for a few minutes. You can add small string beans and omit the whole green tomatoes.

Sliced Green Tomato Pickle.

Mrs. Norris Broadus.

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|------------------------------------|--------------------------|
| 1 peck green tomatoes, sliced thin | 2 ounces celery seed |
| ¾ peck white onions, sliced thin | 2½ pounds brown sugar |
| 12 green sweet peppers, chopped | 12 sweet pickles |
| 12 red sweet peppers, chopped | 1 cup horseradish |
| 3 pints vinegar | 1 teaspoon turmeric |
| 3 ounces white mustard seed | 1 tablespoon dry mustard |

Put one scant pint of salt over the onions and tomatoes. Stand and drain over night. Add the vinegar and peppers, and boil one hour slowly. Add the sugar, boil one hour, slowly. Add the mustard seed and celery seed. Boil one half hour slowly. When done add the horseradish and turmeric. When cold add the dry mustard.

Pickleette.

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|-----------------------|---------------------|
| 6 large green peppers | 1½ cups sugar |
| 6 large red peppers | 1½ cups vinegar |
| 3 good sized onions | 1½ tablespoons salt |

Wash the peppers, remove the seeds and put them and the onions through the food chopper, using the coarse cutter. Cover with boiling water and let stand fifteen minutes. Drain, cover again with boiling water, and let come to a boil. Set off the stove and let stand again for fifteen minutes and drain. Then add the sugar, vinegar and salt, boil for fifteen minutes and bottle.

Pepper Hash.

Mrs. Joseph Curd.

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|-----------------------|----------------------------------|
| 2 dozen green peppers | 4 tablespoons white mustard seed |
| 1 dozen red peppers | 4 tablespoons celery seed |
| 1 dozen large onions | 3 pints vinegar |
| 2 heads cabbage | 3 cups sugar |

Grind the peppers, onions and cabbage, and salt over night with one cup of salt. Drain and add the other ingredients. boil one hour and bottle.

Pepper Hash.

Mrs. L. H. Russell.

$\frac{1}{2}$ bushel green peppers	$\frac{1}{2}$ cup salt
3 dozen red peppers	2 quarts cider vinegar
1 pint small red peppers	$\frac{1}{2}$ pint grated horseradish (bottled)
3 dozen onions	3 pints sugar
1 small cabbage	3 tablespoons celery seed

Remove seeds and white skin in the peppers, and put through the coarse food chopper. Add the salt and a cup of cold water. Let stand over night. The next day drain well. Heat the vinegar, add the sugar, horseradish and celery seed, and then the vegetables. Boil from three to five minutes, put in glass jars and seal.

Relish.

Miss Frances Wood.

2 dozen large green peppers 15 large onions

Grind all (not too fine), pour over it boiling water, drain in a colander. Then pour over it weak vinegar. Let scald and drain again. Then pour over it one pint of vinegar, two cups of sugar and three tablespoons of salt. Boil slowly about ten minutes.

Relish.

Mrs. A. F. Brodie.

2 dozen red peppers	5 tablespoons salt
2 dozen green peppers	4 cups sugar
8 onions	3 pints vinegar

Put the peppers and onions through the grinder. Cover with boiling water, but do not let it stand, pour right off. Cover again with boiling water, and let stand twenty minutes. Drain and add the salt, sugar and vinegar. Cook twenty minutes and can in small jars.

Winter Relish.

Mrs. J. M. Coburn.

1 quart cabbage shredded	$\frac{1}{4}$ teaspoon red pepper
1 quart boiled beets, chopped fine	1 cup grated horseradish
2 cups sugar	Vinegar enough to cover, about one pint
1 tablespoon salt	
$\frac{3}{8}$ teaspoon black pepper	

Put all ingredients into a stone jar, stir well and cover. This is a convenient relish as it can be made at any time, not only in the busy pickling and preserving season.

Corn Relish.

Mrs. Frank E. Holland.

10 cups corn	2 small hot peppers
10 cups celery, cut fine	1 quart white vinegar
$2\frac{1}{2}$ cups sugar	5 teaspoon mustard
2 large green peppers	Salt to taste

Boil thirty minutes.

Chili Sauce.

Mrs. L. B. Andrews.

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|-------------------------------|-------------------------------|
| 12 large ripe tomatoes | 1 tablespoon cinnamon |
| 3 large white onions | $\frac{1}{2}$ cup sugar |
| 3 green peppers, seed and all | 1 cup vinegar, not too strong |
| 1 tablespoon salt | |

Put tomatoes, onions and peppers through the meat grinder, add the other ingredients and simmer on the back of the stove for three hours.

Apple Chutney.

Miss Margaret Whittimore.

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|----------------------|-------------------------------------|
| 12 sour apples | $\frac{1}{2}$ cup red currant jelly |
| 1 mild onion | 2 cups sugar |
| 3 peppers (1 red) | Juice of 4 lemons |
| 1 cup seeded raisins | 1 tablespoon ground ginger |
| 2 cups vinegar | $\frac{1}{4}$ table spoon cayenne |
| 1 tablespoon salt | |

Chop the apples, onions and peppers, add the vinegar and simmer one hour, stirring often. Add the other ingredients and cook another hour, stirring to prevent burning.

Chutney Sauce.

Mrs. W. B. Richards.

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|-----------------------|-----------------------------|
| 24 ripe tomatoes | 4 tablespoons salt |
| 15 green, tart apples | 3 pints vinegar |
| 4 green peppers | $\frac{1}{2}$ pound raisins |
| 4 onions | 1 pound dried ginger |
| 4 tablespoons sugar | |

Scald and peel the tomatoes, cut the onions fine, and remove the seeds from the peppers and raisins. Pare and quarter the apples. Put all to boil in the vinegar for three hours. Keep in wide-mouthed jars.

Tomato Conserve.

Mrs. F. C. Shryock.

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|----------------------------|----------------------|
| 4 pounds sugar | 2 pieces ginger root |
| 4 pounds tomatoes | 4 lemons |
| 1 package seedless raisins | 4 oranges |

Boil for two hours, and let get cool. The next day boil again for two hours.

Spiced Fruit.

Miss Ruth Brainerd.

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|------------------------------------|---------------------------------|
| 1 pint vinegar | 2 teaspoons ground allspice |
| 4 pounds sugar | $\frac{1}{2}$ ounce ginger root |
| $\frac{1}{2}$ teaspoon ground mace | 2 ounces whole cloves |
| 2 teaspoons ground cinnamon | 7 pounds fruit |
| 2 teaspoons ground cloves | |

Put the ground mace, cinnamon, cloves and allspice in a bag. Put all the ingredients into a kettle and cook until the fruit is soft.

Pickled Cherries.

Msis Ruth Brainerd

Stone the cherries, cover with vinegar and allow to stand for at least twelve hours. Pour off the vinegar and add the same weight of sugar as the cherries. Stir occasionally during the next twenty-four hours, and then put in jars.

Peter Piper's Pickled Peppers.

Mrs. J. M. Coburn

Cut bright red sweet peppers into strips a third of an inch wide and then cut the strips in two so they will be an inch and a half long. Let them stand in salt water overnight. Drain and scald in clear water. Leave in about a teaspoonful of seeds. Make a syrup of a pint of vinegar and a pound and a half of sugar to each three pounds of the peppers. Put in a tablespoon of whole cloves and two tablespoons of broken stick cinnamon. Boil it a few minutes then put in the peppers and cook until tender. Add two or three pieces of ginger root, and seal in glass jars.

Watermelon Pickle.

Mrs. James P. Townley.

Peel the rind of the melon and cut in the size pieces desired. Have a kettle of boiling water, containing a little salt. Boil the rind until clear, then drain it. When cold weigh it, and allow for each pound, one pound of sugar, a pint of vinegar and half an ounce of stick cinnamon. Boil the sugar, vinegar and cinnamon until the syrup thickens when cool. Put the melon in a jar and the hot syrup over it. Drain off and heat the syrup for three days and pour over it. The third day when cold screw up in jars.

Watermelon Rind Pickle.

Mrs. E. W. Schauffler.

10 pounds melon rind	2 tablespoons ground cinnamon
7 pounds sugar	2 tablespoons whole cloves
1 quart vinegar	$\frac{1}{2}$ tablespoon ground ginger
2 tablespoons powdered mustard	$\frac{1}{2}$ tablespoon whole mace.

Soak the cut and peeled rind over night in a solution of one gallon of water and one scant teaspoon of powdered alum. In the morning drain, rinse in clear water, and drop into boiling water with one-half teaspoon of alum to each gallon of water. Cook until tender, drain again, and then cook in a syrup made of the other ingredients. Simmer until the syrup is quite thick, then bottle and seal.

Bread, Biscuit, Muffins, Etc.

Bread.

Mrs. A. R. Meyer.

One cake of compressed yeast and one teaspoon of salt, to one pint of wetting. Wetting, one-half milk and one-half water, all luke warm. As much flour as can be worked in. Cover with a linen cloth, then a woolen one and let stand in a temperature of 70 degrees for three hours; then knead until it blisters. Mold into loaves, let rise about an hour, and bake from forty-five minutes to an hour. Brush with sweet milk on taking from the oven and cool in a draught of fresh air, one end lifted, exposing all sides.

Graham Bread.

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|-----------------------------|-------------------------------------|
| 1 cup scalded milk | $\frac{1}{2}$ cake compressed yeast |
| 2 cups flour | $\frac{1}{4}$ cup warm water |
| 1 heaping teaspoon lard | $\frac{2}{3}$ cup molasses |
| 1 tablespoon sugar | $\frac{1}{2}$ teaspoon soda |
| $\frac{1}{2}$ teaspoon salt | Graham flour |

Melt the lard in the hot milk, when cooled to luke warm add the salt, sugar, flour and yeast, dissolved in the warm water. Beat this sponge thoroughly and set in a warm place to rise for several hours or over night. When light add the molasses, the soda dissolved in a spoonful of hot water and as much Graham flour as can be stirred in with a spoon. Put into a well greased bread pan, let it rise until double in bulk and bake in a steady oven about one hour. A cup of English walnut meats added to this makes a fine nut bread.

Orange Bread.

Mrs. J. M. Coburn.

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|------------------------------|----------------------------|
| 1 cup orange juice | 2 tablespoons sugar |
| $\frac{1}{4}$ cup warm water | 1 teaspoon salt |
| 1 yeast cake | 4 cups or more flour |
| 1 yolk of egg | Grated rind of two oranges |
| 2 tablespoons butter | |

Beat the butter, sugar, egg and salt together, add the orange juice, grated rind and the yeast dissolved in the warm water. Add two cups of flour and beat hard, then enough more flour to make a dough as soft as can be handled. Knead it for ten minutes. Set it in a warm place to rise for three hours or until double in bulk. Turn it out on a floured board, shape into loaves, one large or two small loaves; let rise again until double in bulk. Mix together: one tablespoon butter, two tablespoons sugar and one teaspoon cinnamon. Make holes with your finger in the bread and spread this mixture over it, allowing it to fill the holes, and then bake for an hour in a moderate oven.

Salt Rising Bread.

Mrs. E. B. Shilleto.

At noon make a mush of corn meal, one tea cup full. The next morning scald one pint of milk, pour over the mush, add one teaspoon of salt and one teaspoon of sugar. When cooled to luke warm add flour to make a stiff batter and beat well. Add one grated potato. Place this mixture in a vessel (a stone jar is best) of hot water (so hot one's hand can just bear it). Sift some flour and put it near the stove so it will be warm, but not hot. When the sponge has risen add a little more salt and sugar and a tablespoon of shortening and work enough of the warm flour into it to make a soft dough. Work it well, mold into loaves, and put in pans to rise until double its size. Then bake in a moderate oven.

Oatmeal Bread.

Miss Margaret Whittemore.

2 cups rolled oats	4 cups boiling water
1 tablespoon shortening	$\frac{1}{2}$ yeast cake
1 teaspoon salt	8 cups flour
$\frac{1}{2}$ cup molasses	

Add the shortening and salt to the rolled oats, pour the boiling water on and let cool. When about luke warm, add the molasses and yeast mixed with two tablespoons of the mixture. Add all the flour, beat well together and let rise. When double its bulk, beat down, pour into greased pans and let rise again to double its bulk. Bake in a moderate oven forty-five minutes.

Quick Oatmeal Bread.

Mrs. J. M. Coburn.

1 cup rolled oats	1 tablespoon molasses
1 cup Graham flour	2 tablespoons sugar
1 cup white flour	$1\frac{1}{4}$ cups milk
1 teaspoon salt	1 tablespoon shortening
5 teaspoons baking powder (level)	

Put into a well greased pan and bake about forty-five minutes.

Graham Bread.

Mrs. A. S. Van Valkenburgh.

4 cups Graham flour	1 teaspoon soda
1 pint sour milk	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup molasses	

Bake about one hour.

Quick Rye Bread.

2 cups rye flour	1 teaspoon salt
1 egg or $\frac{1}{2}$ cup white flour	$\frac{1}{2}$ cup brown sugar
1 cup sweet milk	$\frac{1}{2}$ cup raisins
3 teaspoons baking powder	

Let it stand one hour and bake slowly.

Boston Brown Bread.

Mrs. Hoyle Jones.

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|---------------------|--------------------------------|
| 1 cup cornmeal | 1 level teaspoon baking powder |
| 2 cups Graham flour | 2 level teaspoons soda |
| 1 cup sour milk | 1 teaspoon salt |
| 1 cup molasses | ½ package seeded raisins |
- Mix and steam for two hours in three covered baking powder tins.

Boston Brown Bread.

Mrs. Walter Ladd.

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|--------------------|-----------------------|
| 1 cup sweet milk | 1 cup white flour |
| 1 cup sour milk | ½ cup molasses (dark) |
| 1 cup cornmeal | 1 teaspoon soda |
| 1 cup Graham flour | ½ teaspoon salt |
- Steam three hours, and then bake fifteen minutes.

Brown Bread.

Mrs. Walter B. Richards.

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|----------------|--------------------------------|
| 1 cup flour | 1 cup raisins or currants |
| 1 cup rye meal | 1 heaping teaspoon soda sifted |
| 1 cup cornmeal | with the meal |
| ½ cup molasses | ½ teaspoon salt |
- About 2 cups sour milk
Steam four hours or bake.

Boston Brown Bread.

Mrs. J. M. Coburn.

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|----------------------------------|-----------------------|
| 1 cup yellow cornmeal | 1 level teaspoon soda |
| 1 cup rye flour (or white flour) | 1 level teaspoon salt |
| 1 cup of Graham flour | 2 cups sweet milk |
| 1 cup molasses | Raisins if desired |
- Steam in baking powder cans for three hours, then bake for fifteen minutes.

Nut Bread.

Miss Mary B. Baker

One quart of water in which two potatoes have been boiled. Strain the potatoes through a sieve and use all. When this is cool, soak half a cake of compressed yeast in it. Add one teaspoon of salt, one cup of sugar, one cup of pecans, cut fine, and stir in as much graham flour as possible. Let it rise in a warm place. When very light work it down with white flour. Let it rise again, using white flour to work it smooth. Bake in loaves, or if part is to be used for rolls add a bit of lard the size of a walnut to the rolls. Brush melted butter on top of loaves and rolls when set to rise.

Nut Bread.

Mrs. Frank P. Burnap.

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|--|--|
| 1 small cup sugar | 4 cups flour and |
| 1 egg, beaten light and put in a cup, and the cup filled with milk | 4 teaspoons baking powder, sifted 4 times. |
| 1 cup of milk (additional) | 1 cup English walnuts, chopped fine |
| 1 teaspoon salt | |
- Put in pans and let stand 20 minutes before baking. Bake for forty minutes in a moderate oven. This makes two loaves.

Nut Bread.

Mrs. A. S. Van Valkenburgh.

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|-----------------------------|--|
| 1 cup sugar | 1 cup nuts (half chopped fine,
half coarse) |
| 3 cups flour (sift 3 times) | 1 cup milk |
| 2 teaspoons baking powder | |
| $\frac{1}{2}$ teaspoon salt | |

Stir all together, let stand fifteen minutes in the pan, and bake slowly one hour.

Nut Bread.

Mrs. L. H. Russell.

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|-------------------------|---------------------------|
| $\frac{3}{4}$ cup sugar | 1 teaspoon salt |
| 1 cup milk | 3 cups flour |
| 1 egg | 4 teaspoons baking powder |
| 1 cup English walnuts | |

Let rise for twenty minutes, and bake forty minutes in moderate oven.

Nut Bread.

Mrs. Chas. E. Smith.

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|---------------------------------|--|
| $1\frac{1}{2}$ cups white sugar | 2 cups graham flour |
| $\frac{1}{2}$ cup brown sugar | 4 teaspoons baking powder |
| 2 cups white flour | $1\frac{1}{2}$ cups nuts (not chopped) |
| Tablespoon salt | 2 cups sweet milk |
| 2 eggs, well beaten | |

Mix, put in buttered tins, let rise twenty minutes and bake forty-five minutes in a moderate oven.

Nut Bread.

Mrs. John Prince.

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|--------------|---|
| 1 cup milk | 2 teaspoons baking powder |
| 1 egg | $\frac{1}{2}$ teaspoon salt |
| 1 cup sugar | $\frac{3}{8}$ cup walnuts (or less) ground fine |
| 2 cups flour | |

Stand twenty minutes in greased pans, bake in slow oven forty-five minutes, to an hour, covered the first fifteen minutes.

Nut Bread.

Mrs. Walter B. Richards.

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|--|---|
| $\frac{1}{2}$ cup white flour | 1 cup pecan meats (broken small) |
| 2 cups Graham flour | 2 cups sweet milk |
| $\frac{1}{2}$ cup corn meal | $\frac{1}{2}$ teaspoon soda |
| $\frac{1}{2}$ cup brown sugar | 2 rounded teaspoons baking powder |
| $\frac{1}{2}$ cup New Orleans molasses | $\frac{1}{4}$ teaspoon soda, if milk is old |

Bake one hour in slow oven. Makes two small loaves.

Peanut Bread.

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|--------------------------|-----------------------------|
| 3 cups whole wheat flour | 4 teaspoons baking powder |
| 2 tablespoons sugar | 3 tablespoons peanut butter |
| 1 teaspoon salt | $1\frac{1}{4}$ cups milk |

Mix dry ingredients, rub in lightly the peanut butter as you would shortening. Stir in the milk, mix well, turn into a buttered bread pan, and bake in a moderate oven forty-five minutes.

Bran Bread.

Mrs. Frank R. Burnap.

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|-------------------|-----------------------------|
| 2 cups bran | 1 cup chopped raisins |
| 2 cups flour | 1 teaspoon soda |
| 2 cups sour milk | $\frac{1}{2}$ teaspoon salt |
| 1 cup brown sugar | |

Mix dry ingredients together. Add the soda to the sour milk and stir into the dry mixture. Bake in a buttered pan in a moderate oven for one hour. This makes two loaves.

Raisin Bread.

Mrs. J. M. Coburn.

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|-----------------------------------|---------------------------------------|
| 2 $\frac{1}{2}$ cups Graham flour | 1 $\frac{1}{2}$ cups milk |
| $\frac{1}{2}$ cup white flour | 1 cup raisins, cut in two and floured |
| 4 teaspoons baking powder | 1 teaspoon salt |
| 3 heaping tablespoons sugar | |

Mix all dry ingredients, add the raisins and the milk. Put into oiled bread pans, let it stand twenty minutes in a warm place then bake in a moderate oven about forty-five minutes.

Moravian Sugar Cake.

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|-----------------------------------|---------------------------------------|
| 1 egg | $\frac{1}{2}$ a yeast cake |
| 1 cup brown sugar | 4 cups flour (possibly a little more) |
| 2 tablespoons lard | Brown sugar, butter and Cinnamon |
| 1 teaspoon salt | |
| $\frac{1}{2}$ cup mashed potatoes | |
| $\frac{3}{4}$ cup milk | |

Make like rolls. After rising, knead and put in pan about one-half inch thick, pinch up in humps, spread with butter, especially in the holes, cover with sugar and sprinkle with cinnamon. Let rise to double the bulk again and bake.

Huckleberry Cake.

Miss Lucy S. Bigelow.

- | | |
|-----------------------------|-----------------------------|
| 1 egg | 1 teaspoon cream of tartar |
| $\frac{1}{2}$ cup sugar | 1 tablespoon melted butter |
| 1 cup milk | 1 cup huckleberries |
| $\frac{1}{2}$ teaspoon soda | $\frac{1}{2}$ teaspoon salt |
| 2 cups flour (scant) | |

Beat the egg, add the sugar, then the milk with the soda dissolved in it; the flour and cream of tartar sifted together. Mix well, and add the melted butter and the berries floured. Serve as hot bread.

Coffee Bread.

Mrs. Norris Broadbuss.

- | | |
|---------------|---------------------------|
| 1 cup sugar | 2 teaspoons baking powder |
| 1 cup walnuts | Pinch of salt |
| 2 cups flour | 2 eggs and milk |

Put eggs in the measuring cup, beat well and fill the cup with milk, put into a bowl, add half the sugar, salt and then the flour with the baking powder sifted in it. Bake in two greased pie pans in an oven hot enough for biscuit. Spread butter on top, the rest of the sugar, cinnamon and the walnuts. Serve warm.

Quick Coffee Cake.

Mrs. F. C. Shryock.

- | | |
|-------------------------|---------------------------|
| 1 egg | 2 cups flour |
| $\frac{1}{2}$ cup sugar | 1 tablespoon butter |
| 1 cup milk | 3 teaspoons baking powder |

Mix and put in two large, round cake pans, cover with sugar and cinnamon, and bake in a moderate oven fifteen or twenty minutes.

Quick Coffee Cake.

Mrs. Irving Hirsch.

- | | |
|-----------------------------|----------------------------------|
| 1 egg | $1\frac{1}{2}$ cups flour |
| $\frac{2}{3}$ cup sugar | 1 heaping teaspoon baking powder |
| $\frac{1}{2}$ cup milk | Fruit, cinnamon and sugar |
| 2 tablespoons melted butter | |

Beat the egg one minute, add sugar and mix in thoroughly, add the milk and melted butter, then the flour, sifted with the baking powder. This makes a rather thin batter, spread it evenly, one-half inch thick in a large baking pan, cover thickly with sliced apples, or peaches, or half plums or prunes with plenty of sugar and cinnamon. Bake in a moderate oven forty minutes.

Sally Lunn.

Miss Jennie Hanna.

- | | |
|---------------------------|---|
| $\frac{3}{4}$ cup sugar | 1 heaping tablespoon butter or substitute |
| 1 cup sweet milk | 2 eggs |
| 2 cups flour | |
| 2 teaspoons baking powder | |

Cream the butter and sugar, add the eggs, well beaten, then the milk and flour. Sift the baking powder with the first cup of flour. Bake in a greased pan for twenty to thirty minutes, in a moderate oven.

Soda Sally Lunn.

Mrs. L. A. Lennon.

- | | |
|---------------------------|--------------------------|
| 2 lbs. flour | 4 eggs |
| 2 large tablespoons sugar | 2 teaspoons soda (scant) |
| 4 ounces butter | Sour milk |

The butter, sugar and eggs must be well mixed before the flour is added. Wet with sour milk, in which the soda has been dissolved just before using. It is a thick batter, not mixed with the hand, but with a spoon. Bake in a tin for an hour or more. A good portion of caraway seed is a great improvement. When baked, cut in two thick slices, and butter liberally, put in the oven again for a few minutes and serve hot.

Virginia Spoon Corn Bread.

Mrs. William Shields Clagett.

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|-----------------|-----------------------|
| 1 cup corn meal | 1 teaspoon salt |
| 2 eggs | 1 scant teaspoon soda |
| 1 cup clabber | 1 tablespoon lard |

Mix all together and pour over it one cup of boiling water. Bake in a hot, well greased pudding pan and serve with a spoon.

Spoon Bread.

Winnifred Haines.

- | | |
|------------------------|---------------------------|
| 1 pint milk | 1 teaspoon sugar |
| 1 scant cup corn meal | 2 teaspoons baking powder |
| Butter, size of walnut | 2 eggs |
| 1 teaspoon salt | |

Scald the milk and thicken with the corn meal. Cool slightly. Add the butter, salt and sugar and the beaten yolks. Beat well and then fold in the beaten whites and baking powder. Bake thirty minutes (preferably in a pyrex dish), and serve at once.

Spoon Bread.

- | | |
|--------------------------|---|
| 2 cups corn meal | 2 teaspoons baking powder |
| 1 cup cooked rice | $\frac{1}{2}$ teaspoon salt |
| $1\frac{1}{2}$ cups milk | Butter the size of an English walnut, melted. |
| 3 eggs | |

Bake in a moderate oven thirty minutes.

Spoon Batterbread (Southern Style)

Mrs. Geo. Hoxie Moffett.

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|------------------------------------|-----------------------|
| 1 quart sweet milk | 1 tablespoon lard |
| $1\frac{1}{2}$ cups corn meal | 2 eggs |
| 2 rounding teaspoons baking powder | 1 scant teaspoon salt |

Stir the meal, salt and baking powder into the milk, stir well and mash out all lumps. Then stir in the beaten yolks, then the lard, melted and hot, and add the whites of the eggs, beaten stiff, last. Pour into greased individual ramekins or pans of earthen ware or granite, and bake about twenty minutes, or perhaps thirty, if necessary, in a hot oven. The batterbread should rise and be a delicate brown when done. Serve in the dishes it bakes in. This amount should serve ten or twelve people.

Batter Bread.

Miss Jennie Hanna.

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|----------------------------|-----------------------------|
| 2 cups sweet milk | 2 tablespoons melted butter |
| 1 cup cooked rice | or substitute |
| 1 cup fine white corn meal | 1 teaspoon salt |
| 4 eggs | 2 teaspoons baking powder |

Bake in quick oven about twenty minutes. Serve in the same pan. Never use yellow corn meal or sugar. Two eggs can be used instead of four, but the bread will not be nearly as good.

Louise Corn Bread.

Mrs. Walter B. Richards.

- | | |
|------------------------------|-------------------|
| 1 cup white corn meal | 2 eggs |
| 1 cup flour | 2 cups milk |
| 2 teaspoons baking powder | 2 teaspoons sugar |
| 1 teaspoon lard | A pinch of salt |
| 1 teaspoon butter } generous | |

First put the eggs in a bowl, beat and add the sugar, corn meal and milk, then the melted lard, butter and salt.

Indian Bannock,

Mrs. C. C. Courtney.

- | | |
|-------------------|------------------|
| 1 pt. milk | 1 teaspoon sugar |
| 1 cup corn meal | 1 teaspoon salt |
| 1 teaspoon butter | 2 eggs |

Heat the milk and when it boils stir into the corn meal. After it thickens and is free from lumps remove from the fire to cool. Then add the butter, sugar, salt and the eggs, beaten separately, the whites added last. Pour into well buttered and heated dish or pan and bake in hot oven twenty-five or thirty minutes. Serve from the same dish.

Kentucky Corn Bread.

Miss Arion Jordon.

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|-------------------|-----------------------------|
| 1 cup corn meal | $\frac{1}{2}$ teaspoon salt |
| 1 tablespoon lard | 2 cups boiling water |

Stir until smooth. Drop on a hot, well greased griddle. Brown on one side, then turn, and set the griddle in the oven and bake for half an hour.

Corn Bread.

Mrs. Ernest Raymond.

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|---------------------------------|----------------------------------|----------|
| 1 $\frac{1}{2}$ cups sweet milk | 1 tablespoon butter | } melted |
| 1 cup yellow corn meal | 1 tablespoon lard | |
| 1 teaspoon sugar | 2 eggs | |
| $\frac{1}{2}$ teaspoon salt | 1 rounded teaspoon baking powder | |

Boil the milk and pour it over the sifted corn meal, stirring frequently, until cold, then add sugar, salt, shortening, the eggs beaten separately, and the baking powder. Bake in a pie pan.

Fairy Corn Bread.

Mix in the following order:

- | | |
|--------------------------------|-----------------------------------|
| 1 $\frac{1}{2}$ cups corn meal | 1 egg |
| $\frac{1}{2}$ cup white flour | 2 tablespoons melted butter |
| 2 teaspoons baking powder | $\frac{1}{2}$ teaspoon salt |
| 2 tablespoons sugar | A generous $\frac{1}{2}$ cup milk |

Bake in a large roasting pan, spreading thin with a spoon. It should be barely a quarter of an inch thick and will come out of the oven crisp and delicious.

Johnnycake.

- | | |
|------------------------------------|--------------------------------|
| $\frac{1}{2}$ cup yellow corn meal | $\frac{1}{2}$ teaspoon soda |
| $\frac{1}{2}$ cup flour | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup sugar | 1 $\frac{1}{4}$ cups sour milk |

Sift the dry ingredients together, add the sour milk, beat thoroughly, pour into a buttered cake pan and bake in a hot oven.

Corn Pone.

Mrs. Herbert V. Jones.

- | | |
|------------------|------------------------------|
| 3 cups corn meal | $\frac{3}{4}$ cup sweet milk |
| 1 teaspoon salt | 2 teaspoons lard (heaping) |

Put salt and lard into meal, add milk, then add enough boiling water to make soft dough. Shape into pones with hands and cook in hot oven.

Potato Yeast.

Mrs. J. P. Prescott.

Grate one large potato 1 teaspoon salt
 Pour over it one quart of boil- 1 small cup sugar
 ing water

When cool, add one cake compressed yeast. Place in open jar for twenty-four hours. Then seal and put in the ice box. Use one-half cup of this yeast for a loaf of bread.

Parker House Rolls.

Mrs. J. P. Prescott.

1 pint milk 2 eggs
 $\frac{1}{2}$ cup potato yeast Butter size of an egg
 1 tablespoon sugar Flour
 1 teaspoon salt

Scald the milk, melt the butter in it and when cool add the sugar, salt, yeast and enough flour to mix rather soft. Let it rise. When light add the beaten eggs, and enough more flour to make as stiff as any biscuit dough. Roll out one-fourth inch thick, cut with a large round cutter, spread with soft butter and fold over. Place apart in tins to give room to rise. Let rise to twice the size. Bake in a rather quick oven.

Parker House Rolls.

1 cup milk 3 tablespoons melted butter or
 $\frac{1}{4}$ cup luke warm water Mazola
 1 compressed yeast cake $\frac{1}{8}$ teaspoon salt
 2 tablespoons sugar White of 1 egg
 Flour

Scald the milk, pour into the mixing bowl and add sugar, salt and shortening. When luke warm, add the yeast, dissolved in the water, enough flour to make a batter and the stiffly beaten egg white. Beat well, cover and let rise until double in bulk. Then add flour to make a dough as soft as can be handled. Turn onto a floured board and knead until spongy and elastic. Let it rise again until very light. Turn out, roll lightly, about one-half inch thick, cut with a small biscuit cutter, brush over with melted butter and fold over, pressing the edges together lightly. Place in a pan one inch apart, let rise until light and bake in a hot oven twelve or fifteen minutes.

Rolls.

Mrs. Robert Gillham.

1 cup luke warm milk $\frac{1}{2}$ teaspoon salt
 3 tablespoons lard and butter 1 tablespoon sugar
 mixed Flour
 $\frac{1}{2}$ cake compressed yeast

Dissolve the yeast in the warm milk. Make a thin batter of milk, yeast, sugar and flour. Let it rise two hours. Then add the melted shortening, salt and just enough flour to handle. Knead about ten minutes. Roll out, make into rolls, put into pans and let rise in a warm place two hours. Bake fifteen or twenty minutes in a quick oven.

Potato Rolls.

Mrs. John Prince.

1 cup potatoes, mashed fine	1 egg
$\frac{1}{2}$ yeast cake, in	1 tablespoon sugar
$\frac{1}{4}$ cup warm water	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup Crisco, melted	

Stir together, and let stand to rise for two hours, then add a little more salt and flour enough to make a soft dough, and knead well. Set in a warm place, covered, and when very light, roll out and cut like biscuit. Place some distance apart in pans. Let rise again and bake in a quick oven.

Baltimore Rusk.

Mrs. J. M. Coburn.

1 cup milk	$\frac{1}{2}$ a yeast cake
1 egg	$\frac{1}{2}$ cup currants or
$\frac{1}{2}$ cup sugar	Sultana raisins
3 tablespoons butter	Warmd flour

Scald the milk, and when luke warm, add to it the beaten egg, sugar, butter, yeast (softened in a little water) and sufficient flour to make a stiff batter. When this has risen very light, add a little salt and enough more flour to make a soft dough, knead it ten minutes. Add the currants and mold into small biscuit. Beat together one tablespoon of butter, two tablespoons of sugar and a teaspoon of cinnamon. Make a deep well in each rusk with a round handled knife, and fill with this mixture. Cover until light and puffy and bake in a rather quick oven about twenty minutes.

Mother's Cinnamon Buns.

Mrs. Herbert Bevan.

Scald one quart of sweet milk and let cool. Make a sponge with one cake of compressed yeast. Salt the sponge. When the sponge is light, add 1 cup of butter, 2 eggs, 1 cup of sugar, and mix not quite as stiff as bread. Let rise over night. In the morning roll out about an inch thick and spread with sugar and cinnamon. Then roll like jelly roll and cut and put in pans. When light enough to bake, brush the top with milk and sprinkle with sugar and cinnamon. Put a bit of butter on each roll. Bake in a moderate oven.

Tea Rolls.

Mrs. James McQueeney.

1 quart milk	2 heaping tablespoons butter
Yolks of 3 eggs	$\frac{3}{4}$ cup sugar

Boil in a double boiler, until a smooth cream; set away to cool. Sift a quart and a half of flour, dissolve one yeast cake in a little luke warm water, then mix all ingredients together until they form a soft dough. Let it rise for four or five hours, then put in pans, let rise again and bake in a moderate oven about twenty-five minutes.

Rye Shamrocks.

- | | |
|---------------------------|----------------------------|
| 2 cups light bread sponge | 1 tablespoon shortening |
| 2 tablespoons molasses | 1 teaspoon caraway seed or |
| Rye flour | $\frac{1}{2}$ cup raisins |

Add the molasses and shortening to the sponge, then the caraway seeds or the raisins, and stir in as much rye flour as you can with a spoon. Beat it vigorously. Then with a greased teaspoon place three balls as large as a small walnut in each division of a well greased muffin pan. Let them rise to twice their bulk, then bake in a moderate oven. White rolls are very good baked in this way too.

Drop Biscuit.

Mrs. L. H. Russell.

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|-----------------------------|-----------------------------|
| 1 pint flour | 3 teaspoons baking powder |
| $\frac{1}{2}$ teaspoon salt | 4 tablespoons melted butter |
| 1 egg | 1 scant cup milk |

Sift the dry ingredients. Add the beaten egg to the melted butter and the milk. Stir all together and drop from a dessert spoon onto a buttered tin. Bake about twenty minutes.

Emergency Biscuit.

Mrs. F. P. Burnap.

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|-----------------------------|-------------------------------------|
| 2 cups flour | 3 tablespoons fat (lard and butter) |
| 4 teaspoons baking powder | $\frac{7}{8}$ cup milk |
| $\frac{1}{2}$ teaspoon salt | |

Mix the dry ingredients and cut in the fat with a knife. Drop by spoonfuls on a buttered pan, placing an inch apart, or bake in small muffin tins.

Pin-wheel Biscuit.

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|-----------------------------|-----------------------------|
| 2 cups flour | $\frac{1}{2}$ teaspoon salt |
| 3 teaspoons baking powder | $\frac{3}{4}$ cup milk |
| 1 tablespoon lard (rounded) | |

Filling.

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|------------------------------------|---------------------------------|
| 3 tablespoons sugar | finely chopped |
| $\frac{1}{2}$ cup raisins, chopped | $\frac{1}{2}$ teaspoon cinnamon |
| 2 tablespoons citron, ground or | |

Make a soft biscuit dough of the first ingredients. Roll out about one-fourth inch thick, brush with melted butter, sprinkle with fruit sugar and cinnamon. Roll like a jelly roll, cut off slices three-fourths inch thick. Bake on a buttered tin in hot oven, about fifteen minutes.

Laplands.

Mrs. F. H. Hartshorn.

- | | |
|--------------|---------------|
| 1 pint cream | 6 eggs |
| 1 pint flour | A little salt |

Separate the yolks from the whites and beat both very light. Stir the cream into the flour, then add the yolks and lastly, the whites. Put at once in a quick oven. Bake in small tins which should be perfectly dry, before being greased, after which a little flour should be sprinkled over the bottom of each.

These Laplands, though originally intended to be served at tea have been sometimes pronounced equally tempting as a lunch dish, with hot sauce.

Hurry Ups.

Mrs. F. C. Shryock.

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|-----------------------------|---------------------------------------|
| 1 cup flour | $\frac{3}{4}$ cups sweet milk |
| 1 cup bran | 1 saltspoon salt |
| 1 tablespoon butter or lard | Raisins or chopped dates may be added |
| 1 tablespoon sugar | |
| 2 teaspoons baking powder | |
- Bake in gem tins, in a quick oven.

Muffins.

Mrs. Philip S. Elliot.

- | | |
|---------------------------|------------------------------|
| 2 eggs | A pinch of salt |
| 2 tablespoons sugar | $\frac{3}{4}$ cup sweet milk |
| 2 cups flour | Butter the size of a walnut |
| 2 teaspoons baking powder | |
- Beat the eggs, sugar and butter together. Sift flour, salt and baking powder, and stir alternately with the milk into the egg mixture. Bake in muffin tins in a hot oven.

Potato Flour Muffins.

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|--------------------------------------|-------------------------|
| 4 eggs | 1 tablespoon sugar |
| $\frac{1}{2}$ cup white potato flour | 1 pinch salt |
| 1 teaspoon baking powder | 2 tablespoons ice-water |
- Beat the whites of the eggs very stiff and dry. Add the salt and sugar to the beaten yolks, and fold into the whites. Sift the flour and baking powder twice, and beat into the egg mixture. Add the ice-water last. Bake in a moderate oven from fifteen to twenty minutes.

Rag-O-Muffins.

Mrs. J. M. Coburn.

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|-----------------------------|---|
| 2 cups flour | 1 cup milk |
| 2 teaspoons baking powder | 1 egg |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup boiled ham, ground fine |
- Sift the flour, baking powder and salt together, stir in the milk and the beaten egg. Then mix the ham in lightly. Turn into hot, well greased muffin irons and bake in a hot oven.

Blueberry Muffins.

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|----------------------------|---------------------------------------|
| 2 cups flour | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ cup sugar | 1 egg, beaten light |
| 2 teaspoons baking powder | 1 cup blueberries, dredged with flour |
| 1 tablespoon melted butter | |
| 1 cup milk | |
- Bake in well greased muffin pans in a hot oven.

Waffles.

Mrs. Walter B. Richards.

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|-------------------|------------------------|
| 1 pint sour cream | 1 teaspoon soda |
| 2 eggs | 1 tablespoon corn meal |
| 1 pint flour | A little salt |
- Beat the eggs separately. Mix the yolks with the cream, add the soda, then the flour, corn meal and salt, the whites of the eggs, beaten very stiffly, last. In place of sour cream, sweet milk may be used, with one-half cup of melted butter and two teaspoons of baking powder.

Waffles.

Miss Jennie Hanna.

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|----------------------------------|---|
| 1 cup flour measured unsifted | 1 egg, white and yolk beaten separately |
| 1 heaping teaspoon baking powder | Milk enough to make a medium batter |
| 1 heaping teaspoon sugar | |
| 1 tablespoon Crisco | |
| 1 scant teaspoon salt | |

Sift the flour, add the dry ingredients, part of the milk, the yolk of egg, melted shortening, the rest of the milk and last the stiffly beaten white of egg. This makes three waffles.

Green Corn Waffles.

Mrs. Walter B. Richards.

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|---------------------------|--|
| 2 cups flour | 1 tablespoon melted butter |
| 3 eggs, beaten separately | 1 cup grated corn |
| 1 teaspoon baking powder | Milk enough to make a batter (about 1½ cups) |
| ½ teaspoon salt | |

Corn Meal Griddle Cakes.

Mrs. M. McClearn.

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|----------------------------|--|
| 2 eggs | 1 level tablespoon soda in the corn meal |
| 3 cups sour milk | ½ teaspoon salt |
| 3 cups corn meal | 1 teaspoon baking powder, added last |
| 1 heaping tablespoon flour | |

Serve with maple syrup.

Peter Pan Cakes.

Mrs. J. M. Coburn.

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|--------------------|---|
| 1½ cups sour cream | ½ teaspoon salt |
| 2 eggs | ¾ teaspoon soda dissolved in a tablespoon hot water |
| 1¾ cups flour | |

Add more flour if necessary to make the batter the right consistency. Have the griddle hot and well greased. Pour on two or three tablespoons of batter, when well cooked, turn, and immediately butter the cooked side, and put more batter on top of it—enough to cover the cake. Turn again, butter the cooked side, put on more batter, and continue until all is used, and you have a many-storied cake. A little practice will enable you to judge how much batter to put on and when to turn it. Serve at once (cutting it as you would a pie) with maple sugar or syrup.

BRAN MUFFINS.

Another wholesome recipe for everyday use is that for Mrs. Shields's bran muffins, which are made with a cup of bran (Kellogg's sterilized bran flour), one cup white flour, one cup sweet milk, one egg, two full teaspoons baking powder, one-half teaspoon salt, two tablespoons sugar, three tablespoons melted butter. Beat the egg lightly; add melted butter and milk, then add the white flour, baking powder, salt and sugar, all sifted together twice. Next add the bran flour unsifted. Beat

Eggs

Creamed Eggs.

Mrs. Hoyle Jones.

Pour cream sauce over slices of toast laid in a shallow baking dish. Break eggs on top of creamed toast, cover with grated cheese, and bake until eggs are thoroughly cooked.

Egg Vermicelli.

Mrs. Lucy S. Bigelow.

3 eggs	1 tablespoon flour
1 cup milk	1 teaspoon salt
1 tablespoon butter	Dash of pepper

Boil the eggs half an hour, remove the yolks and chop the whites fine. Make a sauce of the milk heated and thickened with the butter and flour. Toast four or five slices of bread and cut in small squares. Have a platter hot and keep it over hot water while preparing. Stir the chopped whites into the sauce and pour over the toast on the platter. Rub the yolks through a fine strainer over the whole.

Eggs in Cheese Sauce.

Mrs. J. W. Lyman.

6 eggs boiled hard	1 tablespoon butter
1 cup milk	2 tablespoons flour
½ cup grated cheese	Salt and pepper

While the eggs are cooking, make a white sauce with the butter, flour and milk; season with the salt and pepper. When the eggs are quite hard remove the shells, cut each egg in two, arrange on a platter; add the grated cheese to the hot sauce and pour over the eggs.

Omelet.

Mrs. C. A. Federman.

2 level tablespoons corn starch	1 cup milk
2 level tablespoons butter	4 eggs Salt to taste

Cook the corn starch in the butter, add the milk and when it thickens, take from the stove. Add the salt; beat the eggs separately and add to the corn starch, yolks first then whites. Pour into a well buttered omelet pan or frying pan and cook in the usual way, or set in a moderate oven for ten or fifteen minutes.

Omelet a l'Espagnole.

Mrs. F. H. Hartshorn.

Put in a stew pan one finely shredded onion, one ounce of butter, a chopped green pepper, six or seven mushrooms, two tomatoes and if possible, one-half cup of chopped boiled ham. Season, then add one-half cup of tomato sauce. Cook for fifteen minutes.

Make a plain omelet with six eggs; fold opposite sides, put one-half the stew inside; fold and turn on a long dish, then pour the rest of the sauce over it.

Omelet with Cheese Sauce.

Mrs. Page F. Carter.

1½ pints milk
4 rounded tablespoons flour
Salt and pepper to taste

2 rounded tablespoons butter
6 eggs
½ cup grated cheese

Make a white sauce of the butter, flour and milk. Beat the yolks of the eggs until thick and stir into one cup of the white sauce. Fold in the stiffly beaten whites, put in a buttered spider, cook on top of the stove for a minute; then bake in a moderate oven for twenty-five minutes. Add the grated cheese to the rest of the sauce and pour around the omelet on a hot platter. Serve at once.

Escalloped Eggs.

Mrs. A. S. Van Valkenburgh.

Boil six eggs until hard. Prepare a white sauce, putting a layer in the bottom of a baking dish. Add the chopped whites of three eggs, then a layer of three yolks put through a ricer. Sprinkle on a layer of minced ham. Repeat the whole, putting a layer of sauce on top, then sprinkle with three-fourths cup of cracker crumbs mixed with one tablespoon of melted butter. Bake.

Eggs in Muffin Tins.

Mrs. A. S. Van Valkenburgh.

3 eggs
½ cup milk

Salt, pepper, chopped parsley and onion juice to taste

Beat the eggs thoroughly, add the milk and seasoning. Bake in well greased muffin tins in a moderate oven a very few minutes. Have ready a rich white sauce. Remove the eggs from the tins, place on a platter and pour the sauce over them. Serve immediately.

Egg Croquettes.

Mrs. J. W. Lyman.

4 hard boiled eggs
3 tablespoons cream

1 teaspoon butter (melted)
Salt and pepper

Rub the eggs through a fine sieve. Season with the salt, pepper and butter. Add the cream gradually, stirring to a perfectly smooth paste. Shape in small croquettes, roll in fine cracker crumbs and fry in deep fat.

Baked Eggs.

Mrs. C. H. Hain.

Butter a baking dish well and put in it one pint of milk. Break in carefully six eggs, putting bits of butter on top. Bake until the eggs are cooked to taste, hard or soft, in a moderate oven. Salt and season as it goes to the table. The butter may be omitted and the eggs just poached in the milk and served on hot buttered toast at the table.

Creamed Eggs.

Mrs. Page F. Carter

6 eggs
1 pint milk
2 tablespoons butter

4 tablespoons flour
2 tablespoons grated cheese
Salt and pepper to taste

Mix a sauce of the butter, milk and flour. Pour three-fourths of it into a buttered baking dish. Break in the eggs, pour over the rest of the sauce, sprinkle bread crumbs and grated cheese on top and bake about twenty minutes.

Cheese Dishes

Cheese Fondue.

Mrs. A. H. Connelly.

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|-----------------------------------|-----------------------------|
| 1 cup scalded milk | 1 tablespoon fat |
| 1 cup stale bread crumbs | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ pound grated cheese | 3 eggs |

Beat the yolks of the eggs until lemon colored. Mix all the ingredients except the eggs, then add the beaten yolks. Fold in the stiffly beaten whites last. Pour into a buttered baking dish and bake twenty minutes in a moderate oven.

Scalloped Cheese.

Miss Ruth Brainerd.

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|--|--------------------------------|
| 4 large slices of bread
($\frac{1}{2}$ inch thick) | 1 cup grated cheese |
| 2 eggs | 1 teaspoon salt |
| 1 pint milk | $\frac{1}{8}$ teaspoon paprika |
| | Butter |

Butter the bread and cut into one-half inch squares. Sprinkle half of them in a greased baking dish, then half the cheese; salt and paprika; the rest of the bread, with the cheese and seasoning on top. Beat the eggs slightly and mix with the milk. Pour over the bread, let stand half an hour and bake until firm.

Cheese Soufflé.

Mrs. Robert Gillham.

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|--------------------|-------------------------------|
| 1 cup bread crumbs | 1 tablespoon butter (rounded) |
| 1 cup cheese | 3 eggs |
| 1 cup milk | |

Cut the bread and cheese into cubes, warm the milk in the double boiler, melt the cheese, bread and butter in the warm milk; when smooth take from the fire and stir in the beaten yolks. Lastly add the whites beaten very stiff. Bake in a moderate oven thirty minutes.

Cheese Soufflé.

Mrs. J. M. Coburn.

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|--------------------------|---------------------|
| 2 tablespoons butter | 1 cup grated cheese |
| 2 tablespoons flour | 4 eggs |
| $1\frac{1}{2}$ cups milk | Salt and paprika |

Make a smooth cream sauce, with the butter, flour and milk; add the cheese and the beaten yolks of eggs, and set aside to cool. Beat the whites very stiff and fold them in lightly. Turn at once into a buttered baking dish (a Pyrex dish is fine for this), and bake for twenty-five minutes in a moderate oven. Serve immediately.

English Monkey.

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|--------------------------------|--------------------------------------|
| $\frac{1}{2}$ cup bread crumbs | $\frac{1}{2}$ teaspoon salt |
| (free from crust) | A dash of paprika |
| 1 cup milk | 1 teaspoon butter |
| 1 beaten egg | $1\frac{1}{2}$ cups cheese, cut fine |

Soak the bread crumbs in the milk for fifteen minutes. Beat until smooth, add the beaten egg, salt and paprika. Melt the butter, add the cheese and when it is melted, add the bread and milk. Cook over hot water about three minutes and serve on triangles of toast.

Cheese Fondant.

Mrs. John Prince.

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|------------------------|---------------------------|
| 1 cup milk | 1 egg white, beaten stiff |
| 1 teaspoon butter | 1 cup bread, crumbed |
| 1 cup cheese, cut fine | Salt, pepper and mustard |
| 1 egg yolk | |

Cook butter, milk, cheese and seasonings in chafing dish over bath. Add bread crumbs and beaten yolk, then the beaten white. Serve in ramekins made by cutting circles from bread sliced about two inches thick and the centers hollowed out to form ramekins. The crumbs from the edges and centers may be used in the fondant part.

Welsh Rarebit.

Mrs. Geo. Hoxie Moffett.

Put into a chafing dish or double boiler, four tablespoons of beer or ale (milk can be substituted, but the rarebit will be more stringy). When it becomes hot, put in one pound of cheese chopped fine. Cover and allow to melt, stirring occasionally and mashing out lumps. Beat the yolks of two eggs and stir into them the following condiments: a saltspoon of salt, plenty of paprika, a dash of cayenne pepper, a teaspoon of Worcestershire sauce and a teaspoon of tomato catsup. Stir this into the rarebit. Last add the beaten whites, folding them in. Turn out the fire and do not allow the rarebit to cook longer. Serve on hot toast or toasted crackers.

Digestible Welsh Rarebit

"The Milky Way."

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| 1 teaspoon corn starch | 1 tablespoon butter |
| 1 cup cream and milk | $\frac{1}{2}$ pound cheese |
| $\frac{1}{2}$ teaspoon mustard | $\frac{1}{2}$ teaspoon salt |

Melt the butter and stir in the corn starch. Add the milk and stir constantly until hot. Mix in the cheese cut in small pieces, and stir until a smooth paste is formed. Add the seasoning and serve on toast or crackers.

Cheese Crackers.

Mrs. C. H. Hain.

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| $\frac{3}{4}$ pound cream cheese | $\frac{1}{4}$ teaspoon salt |
| 1 tablespoon butter | A dash of red pepper |

Grate the cheese and rub it to a cream with the butter and seasonings. Spread the paste on crackers, place in the oven to brown very slightly and serve hot.

Cheese Straws.

Mrs. J. M. Coburn.

1 cup flour
 $\frac{1}{2}$ cup grated cheese
 $\frac{1}{8}$ cup butter

$\frac{1}{2}$ teaspoon salt
 A dash of cayenne pepper

Mix the cheese with the flour, and cut in the butter as for pie-crust. Add just enough water to roll out. Roll thin and cut in very narrow strips. Bake light straw-colored in a moderate oven.

Cheese Balls.

Mrs. Massey Holmes.

1 cup grated cheese
 Whites of 2 large or 3 small eggs

A pinch of salt

Beat the whites very stiff after adding the salt. Mix the cheese in thoroughly. Roll into balls and fry in deep fat.

Cheese Loaf.

Mrs. Lillie Reese.

$\frac{1}{2}$ pound N. Y. cream cheese
 1 green pepper
 3 hard boiled eggs

$\frac{1}{4}$ pound pecans
 1 small bottle of pimienta olives
 A little salt

Grind all ingredients in the meat grinder except the olives, which slice very thin. Mix thoroughly and mold.

Cheese Croquettes.

3 tablespoons butter
 $\frac{1}{4}$ cup flour
 $\frac{3}{4}$ cup milk
 3 tablespoons grated cheese

Yolks of 2 eggs
 1 cup cheese cut in small cubes
 $\frac{1}{2}$ teaspoon salt
 A dash of cayenne

Make a cream sauce of the butter, flour and milk; season and add the grated cheese and the unbeaten yolks. Stir until smooth; remove from the fire, fold in the cheese cubes and spread on a platter to cool. When quite cold and stiff, shape into small balls, roll in crumbs, egg and crumbs again, and fry in deep fat.

Cheese Apples.

Mash grated or soft cheese, add a little cream to make it the right consistency to mold, and with the smooth side of the butter paddles make into balls the size of a walnut. Rub a little paprika into one side. Stick a clove into one end of each ball with the small end out to simulate the apple stem and press another into the other end—small end in—to look like the blossom end of the apple. With a little patience these can be made to look quite like miniature, ruddy cheeked apples. Serve with salad.

Tomato Rarebit.

Mrs. John Prince.

2 tablespoons butter
 2 tablespoons flour
 $\frac{3}{4}$ cup thin cream
 $\frac{3}{4}$ cup stewed and strained tomatoes

$\frac{1}{8}$ teaspoon soda
 2 cups finely cut cheese
 2 eggs slightly beaten
 Salt and mustard

Melt the butter, add the flour, cream, tomatoes (mixed with the soda), cheese, eggs and seasonings. Serve on toast.

Thick French Dressing -

2 teaspoons salt

1 tsp. mustard

1 tsp paprika

$\frac{3}{4}$ cup sugar -

1 tablespoon vinegar

juice of 2 lemons

$\frac{1}{2}$ cups mission oil.

Mix dry ingredients together -
add vinegar & mission oil

Add lemon juice and vinegar
must - and mission oil
alternately until both are used
Stirring constantly

Salads

French Dressing.

Mrs. Hal Gaylord.

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|-------------------------------|--------------------------------|
| 4 tablespoons olive oil | $\frac{1}{4}$ teaspoon paprika |
| 1 tablespoon Tarragon vinegar | $\frac{1}{2}$ teaspoon sugar |
| $\frac{1}{2}$ teaspoon salt | |

Beat all together until well blended, then put in a small piece of ice and continue beating until thick and creamy. Remove the ice and serve.

Salad Dressing.

Mrs. E. O. Moffatt.

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| 1 cup hot water | Yolks of two eggs |
| $\frac{1}{4}$ cup vinegar or part lemon juice | 1 cup olive oil |
| 2 tablespoons olive oil | $\frac{1}{2}$ teaspoon salt |
| 2 tablespoons flour | $\frac{1}{2}$ teaspoon paprika |
| | $\frac{1}{2}$ teaspoon mustard |

Heat the vinegar and water to boiling point, add the flour and the two tablespoons of oil rubbed to a paste and cook five minutes. Remove from the fire and while boiling hot, pour over the well beaten yolks. When cool, but not cold, beat in the cup of oil, one-fourth cup at a time, beating thoroughly. Add the seasonings, mixed with a little of the dressing, until well blended and then stirred all together. Add whipped cream for a fruit salad.

Salad Dressing.

Mrs. John M. Hazelton.

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| $\frac{1}{2}$ teaspoon mustard | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | 4 tablespoons vinegar |
| 1 tablespoon sugar | 4 tablespoons water |
| 1 teaspoon butter | Cream or olive oil |

Mix the butter, sugar, mustard and salt, add the well beaten eggs and pour over the mixture slowly the vinegar and water. Cook in a double boiler until thick. Thin before using with cream or olive oil

Salad Dressing.

Mrs. Walter J. Bales.

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| 1 tablespoon sugar | 2 dashes onion salt |
| 1 saltspoon salt | Paprika to redden |
| 2 dashes black pepper | 4 tablespoons olive oil |
| 1 grain mustard | 2 tablespoons Tarregon or plain vinegar |
| (Size of a coffee bean) | |
| 2 dashes celery salt | |

Mix the dry ingredients with the back of a spoon, add the oil and vinegar and beat thoroughly.

Cooked Oil Mayonnaise.

Miss Elizabeth Thacher.

- 1 tablespoon oil
- 1 heaping tablespoon flour
- Juice of one lemon
- 1 cup water
- 1 cup salad oil

- $\frac{1}{2}$ teaspoon dry mustard
- Yolks of two eggs beaten
- 1 teaspoon salt
- White of one egg

Add the tablespoon of oil and the flour rubbed together to the water and lemon juice and cook. While hot, add the beaten yolks and the seasoning. When cold, add the cup of oil and the beaten white.

Mayonnaise.

- Yolk of one egg
- $\frac{1}{4}$ teaspoon salt
- A dash of cayenne or tabasco
- $\frac{1}{8}$ teaspoon paprika
- 1 tablespoon lemon juice or vinegar
- $\frac{3}{4}$ cup oil

Put the yolk, the seasonings and the vinegar or lemon juice into a cup or small bowl and whip with a Dover beater until frothy. Add the oil a teaspoonful at a time, beating constantly until a third of it is used, then add it in larger quantities until all is used. This takes only half a minute to make and is a thick smooth dressing.

Mayonnaise.

Mrs. W. J. Brown.

- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons sugar
- 1 teaspoon flour
- 2 tablespoons butter
- 1 teaspoon mustard
- Yolks of two eggs
- $\frac{3}{4}$ cup cream
- $\frac{1}{4}$ cup vinegar

Mix dry ingredients with the butter, add the beaten eggs, cream and lastly the vinegar. Cook in a double boiler.

Mayonnaise Dressing.

Mrs. James McQueeny

- 1 tablespoon butter
- Yolks of two eggs
- 2 tablespoons sugar
- $\frac{1}{2}$ teaspoon mustard
- 1 teaspoon (small) salt
- $\frac{3}{4}$ cup vinegar
- $\frac{1}{4}$ cup water
- 2 tablespoons cream

Cook all but the cream in a double boiler, stirring constantly until thick. Beat until cool, then add the cream.

Fruit Salad Dressing.

Mrs. J. M. Coburn.

- 3 tablespoons salad oil
- 1 tablespoon lemon juice
- 1 tablespoon sugar
- 1 saltspoon salt
- A dash of cayenne or tabasco sauce
- $\frac{1}{2}$ cup cream, whipped stiff

Put the lemon juice, seasoning and oil into a small bowl and beat for a minute with a Dover egg beater. When thick and milky, fold in the whipped cream.

Golden Glow Dressing.

(For fruit salads)

$\frac{1}{4}$ cup lemon juice 6 tablespoons sugar
 $\frac{1}{4}$ cup light colored fruit juice 2 yolks of eggs

Beat the eggs, add the fruit juice and gradually stir in the lemon juice and the sugar. Cook in a double boiler until the mixture coats the spoon. Cool quickly by setting in a pan of ice water and beat until cold.

Thousand Island Dressing.

Mrs. James E. Goodrich.

$\frac{1}{2}$ cup mayonnaise $\frac{1}{2}$ a green pepper, chopped
 $\frac{1}{2}$ cup chopped nuts $\frac{1}{2}$ a boiled egg
 $\frac{1}{2}$ a pimiento, chopped Small amount of chives

Mix well all together and then add a little chili sauce.

Russian Salad Dressing.

4 tablespoons oil 2 dashes cayenne
 1 tablespoon vinegar $\frac{1}{2}$ teaspoon Worcestershire sauce
 $\frac{1}{8}$ teaspoon salt 1 saltspoon paprika

Mix all together thoroughly, and then add one tablespoon of chili sauce.

Boiled Dressing for Slaw.

Mrs. Wm. W. Sylvester.

2 eggs, well beaten (not separated) $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup sugar Salt to taste
 2 tablespoons melted butter

Mix all well together, set over boiling water and stir constantly until as thick as mayonnaise.

Chicken Salad.

Mrs. Lillie Reese.

Boil a chicken until tender, remove the skin and cut the meat fine. Add one cup of celery, cut fine; one cup of cabbage, shredded; the whites of six hard boiled eggs and two small pickles, cut fine. Skim the oil from the water in which the chicken was boiled and add one tablespoon of butter. Mix with this the yolks of eight eggs and add vinegar and seasoning to taste. Mix thoroughly.

Chicken Salad.

Cut cold cooked chicken into dice. Use only white meat if very particular as to appearance. Marinate with three tablespoons of oil to two of vinegar, season with salt and pepper and set away for two hours in a cold place. Wash tender stalks of celery and cut in half-inch pieces, have two-thirds as much celery as chicken. When ready to serve drain off any marinade the chicken has not absorbed. Mix lightly with the celery and mayonnaise. Add a tablespoon of capers and garnish with olives, beets cut in fancy shapes or in any way desired. Serve on lettuce leaves.

Sweetbreads and English Walnuts.

Mrs. Mary K. Hammond.

Parboil sweetbreads, cut into dice shape, mix them with an equal quantity of celery and a cup of coarsely chopped walnuts. Serve on lettuce leaves with nut meats sprinkled on top. Use mayonnaise.

Egg Salad.

Mrs. W. S. Clagett.

Slice hard boiled eggs on a bed of lettuce leaves. Shave an onion in very thin slices over it; sprinkle on a few celery seed and serve with mayonnaise.

Pineapple and Shrimp Salad.

Mrs. Harris Robinson.

Drain the juice from one can of pineapple, and add to it sufficient water to make one pint and heat. Before removing from the fire add two envelopes of gelatine, dissolved in cold water, one-half cup of sugar and a little salt. When partly jellied stir in three slices of pineapple, cut up, and one can of shrimp, broken in small pieces. Mold and serve with mayonnaise.

Cheese Salad.

1 pint canned peas, drained	2 cucumber pickles, minced
1 cup cream cheese, diced	1 tablespoon green pepper, minced

Mix lightly together, marinate with French dressing and serve on lettuce garnished with mayonnaise.

Potato Salad.

1½ cups cold boiled potatoes sliced not too fine	1 teaspoon minced onion
1½ cups celery, cut in half-inch pieces	1 tablespoon minced green pepper
	Mayonnaise

Mix all together and serve on lettuce garnished with sliced beets or strips of pimiento.

Asparagus Salad.

Mrs. James M. Greenwood.

Use a can of long asparagus. Put it through a fine sieve, heat and add dissolved gelatine, season to taste and turn into ring shaped molds. When cold and set, turn out on lettuce leaves on which asparagus tips are placed. Fill inside of the ring with a good mayonnaise or serve it in a bowl.

Cream Cabbage Slaw.

1 pint finely shredded cabbage	A pinch of salt
2 tablespoons sugar	½ cup whipped cream
3 tablespoons lemon juice	

Stir the sugar into the lemon juice and then beat it into the whipped cream. Mix with the cabbage just before serving.

Palm Beach Salad.

Mrs. J. C. Lester.

On crisp, tender lettuce leaves, lay a slice of canned pineapple which has been spread thickly with white cheese, softened with a small quantity of cream. Dot the surface with a half dozen garnishing cherries and surround with very small slices of yellow peach, either fresh or canned. Serve with French dressing.

Steamed Apple Salad.

Miss Margaret Whittemore.

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| 6 apples | 16 or 20 almond meats |
| 1 cup thick cream | 2 tablespoons lemon juice |
| 8 maraschino or candied cherries | $\frac{1}{2}$ teaspoon salt |
| 6 small heads of lettuce | |

Pare and core the apples and cook in a syrup of equal water and sugar, then chill. Beat the cream, lemon juice and salt until firm. Add the cherries and nuts chopped fine. Wash the lettuce heads after removing the outer leaves and cut the stalk so the heads will stand level on the plates. Put an apple in the center of each and cover with the dressing.

Biltmore Salad,

Mrs. James P. Townley.

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| $1\frac{1}{2}$ pounds marshmallow | 1 pound pecans or |
| 3 cans sliced Hawaiian pineapple | English walnuts |

Drain the pineapple and cut into cubes. Cut the marshmallows and nuts into fine pieces and mix thoroughly. Make a dressing of:

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| 1 teaspoon dry mustard | 2 tablespoons sugar |
| 1 teaspoon salt | 5 tablespoons vinegar |
| 1 tablespoon flour | Yolks of 6 eggs, well beaten. |
| 1 tablespoon melted butter | Cream |

Mix the mustard, flour, salt and sugar thoroughly; add the vinegar and the yolks of eggs. Cook in a double boiler, stirring constantly. When thick, remove from the fire and add the butter and enough cream to make the dressing smooth. When it is very cold, pour over the marshmallows, pineapple and nuts and put on ice. When ready to serve add one pint of cream whipped. Serve on lettuce leaves with sweet pickled peaches. Will serve eighteen people.

Marshmallow Salad.

Mrs. Clayton Bell.

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| 1 cup shelled pecans | $\frac{1}{2}$ pound malaga grapes |
| $\frac{1}{2}$ pound marshmallows (cut in pieces) | $\frac{1}{2}$ can sliced pineapple |

Mix with the following dressing:

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| $\frac{1}{4}$ teaspoon mustard | $\frac{1}{2}$ cup milk |
| Yolks of three eggs | Juice of one lemon |

Cook over hot water until it thickens, adding salt to taste. When very cold fold in one cup of whipped cream.

White Fruit Salad.

Miss Jean Gair.

- 1 can white cherries
- 1 can pineapple

- $\frac{1}{4}$ pound almonds
- 1 stalk celery

Date and Apple Salad.

Mrs. L. H. Russell.

Pare and core apples and chop them not too fine. To two cups of apples add one-half pound of dates, seeded and chopped, and one-fourth pound almonds, blanched and cut small. Put on lettuce leaves and add the following dressing:

- $\frac{1}{4}$ teaspoon mustard
- 1 tablespoon sugar
- 1 egg
- 1 teaspoon flour
- $\frac{1}{2}$ cup vinegar (part water if vinegar is strong)

Cook to a custard and when cold thin with whipped cream.

Swedish Salad.

- 1 envelope Knox gelatine
- $\frac{1}{2}$ cup cold water
- 2 cups boiling water
- $\frac{1}{2}$ cup lemon juice
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 cup of celery
- $\frac{1}{2}$ cup sliced stuffed olives
- $\frac{1}{2}$ cup almonds

Soak the gelatine in cold water five minutes and dissolve in the boiling water; then add the lemon juice, sugar and salt. Strain into a basin and set in a cold place. When it is nearly stiff, add the celery cut crosswise in thin slices, the olives and the almonds, blanched and cut in lengthwise strips. Put in individual molds and set on ice. It should be made the day before using to insure its holding its shape. Serve on lettuce, with mayonnaise. Almonds are the best nuts to use in salads as they retain their crispness.

Tomato Jelly Salad.

Mrs. Hugo Eyssell.

Soak two tablespoons gelatine in one-fourth cup of cold water. Cook one can of tomatoes with six cloves, one bay leaf and one teaspoon of salt for fifteen minutes. Strain and add the dissolved gelatine. Pour into individual molds and place on ice until it becomes cold and firm. Serve on lettuce with mayonnaise.

Jose Fruit Salad.

Mrs. John Prince.

- 3 oranges
- 3 bananas
- 3 slices pimientos
- 1 stalk celery
- 2 large apples
- 1 grapefruit
- 4 slices pineapple
- A few white cherries or grapes
- $\frac{1}{2}$ box gelatine
- $\frac{3}{4}$ cup cold water
- $1\frac{1}{2}$ cups boiling water
- $\frac{1}{2}$ cup vinegar
- 4 tablespoons sugar

Cut all the fruit fine, and if very juicy pour off a part of the juice. Soak the gelatine in the cold water, add the boiling water, the sugar and vinegar. Strain, add the fruit and pour into molds to cool. Place on ice. Serve with mayonnaise. In summer more gelatine may be necessary. This makes from twelve to fifteen portions.

Perfection Salad.

Mrs. A. T. Hemmingway.

1 envelope Knox gelatine
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup mild vinegar
2 tablespoons lemon juice
2 cups boiling water
 $\frac{1}{2}$ cup sugar

1 teaspoon salt
1 cup cabbage, finely shredded
2 cups celery, cut in small pieces
1 cup cucumber diced
2 pimientoes, cut in small pieces
1 green pepper, shredded

Soak the gelatine in the cold water five minutes. Add the vinegar, lemon juice, sugar, salt and boiling water. Stir until the gelatine is dissolved. Strain and when the mixture begins to stiffen, add the remaining ingredients. Turn into individual molds and chill, or in one large mold and cut in cubes when ready to serve. Serve with mayonnaise mixed with whipped cream. Add one cup of nut meats if desired.

Ginger Ale Salad.

Mrs. J. C. Nichols.

Soak two tablespoons of gelatine in two tablespoons of water for five minutes. Add one-third cup of boiling water, one cup of ginger ale, one-fourth cup of lemon juice and a few grains of salt. Let it stand to harden, then add three-fourths cup of celery, chopped fine, one-half cup of apple, sliced thin, four tablespoons of canned grated pineapple, and two tablespoons of Canton ginger chopped fine. Turn into a mold. Serve with salad dressing.

Emerald Salad.

Mrs. J. M. Coburn.

1 envelope Knox gelatine
 $\frac{1}{2}$ cup cold water
2 cups boiling water
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{8}$ teaspoon salt

$\frac{1}{2}$ cup sugar
A dash of cayenne
 $\frac{1}{2}$ cup grated cucumber
 $\frac{1}{2}$ cup grated pineapple (canned)
Burnette's green coloring

Soak the gelatine in the cold water, add the boiling water and stir until dissolved. Add the vinegar, sugar, coloring and seasoning. Cool. Peel the cucumber, remove the seeds and grate. When the jelly is nearly stiff, stir in the cucumber and pineapple; pour into molds and set on ice for twelve hours. Serve on lettuce with mayonnaise.



Cold Desserts

Velvet Cream.

Miss Mary B. Baker.

1½ boxes gelatine
8 whites of eggs
Powdered sugar

Vanilla
1 quart of whipped cream

Dissolve the gelatine in cold water. Heat and let cool until just stiff enough to pour. Beat whites of the eggs very light, sweeten with powdered sugar, flavor with vanilla and pour in the gelatine while beating. Lastly add the whipped cream. Beat until spongy and set in a cool place. Serve with whipped cream.

Maple Bavarian Cream.

Mrs. J. M. Coburn.

1 tablespoon granulated gelatine	2 cups boiling milk
½ cup cold milk	2 eggs
½ cup maple sugar	1 cup cream, whipped stiff

Soak the gelatine for ten minutes in the cold milk. Pour over it the hot milk in which the maple sugar has been dissolved. Stir over the fire in a double boiler. When perfectly blended add the beaten eggs and stir until the mixture thickens on the spoon; then remove from the fire and set aside to cool. When it begins to jell, but before it is stiff, fold in the whipped cream, turn into a mold and set on ice until ready to serve. Chocolate Bavarian is made in the same way, using melted chocolate and half a cup of sugar, dissolved in the hot milk instead of the maple sugar. A little vanilla and a dash of cinnamon should be used with chocolate.

Cranberry Bavarian Cream.

2 cups double cream	4 tablespoons cold water
½ cup sugar	1 cup strained and sweetened cranberry juice
1 tablespoon granulated gelatine	

Whip the cream stiff, add the sugar and the gelatine which has been softened in cold water and liquified over hot water. Keep the basin in a pan of ice water until the mixture begins to thicken perceptibly, then stir in the cranberry juice, which should be stiff enough to almost jell. Turn into a mold and set on ice or pack in ice and salt for three or four hours.

Spanish Cream.

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| 1 quart milk | 1 cup sugar |
| $\frac{1}{2}$ box gelatine | Whites of four eggs |
| Yolks of four eggs | 1 teaspoon vanilla |

Soften the gelatine in a little of the milk. Heat the remainder of the milk and dissolve the gelatine in it. Beat the yolks, add the sugar and stir into the hot milk; cook until it begins to thicken, then add the whites beaten with a pinch of salt until stiff. Flavor and pour into a mold. Serve very cold.

Cider Jelly.

Mrs. J. M. Coburn.

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| 2 tablespoons granulated gelatine | 2 cups boiling hot cider |
| 1 cup cold water | $\frac{3}{4}$ cup sugar |
| | Juice of half a lemon |

Soak the gelatine in the cold water for five minutes, add the cider and stir until the gelatine is dissolved, then add the sugar and the lemon juice and turn into a mold and set on ice for three or four hours. Serve very cold with whipped cream.

Washington Charlotte Russe.

Mrs. Andrew S. Buchanan.

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| $\frac{1}{2}$ box gelatine | Yolks of 4 eggs |
| $\frac{1}{2}$ pint cold water | $\frac{1}{4}$ pound sugar |
| $\frac{1}{2}$ pint hot water | 1 quart whipped cream |

Dissolve the gelatine in the cold water, when nearly dissolved, add the hot water, put into a double boiler over the fire, when it comes almost to a boil add the beaten eggs and the sugar. Stir constantly until it begins to thicken, then have ready the whipped cream and when the hot mixture has cooled to milk warm, stir them together. Put in a mold and set in a cold place until ready to serve.

Snow Pudding.

Mrs. I. G. Colby.

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| 1 pint boiling water | Whites of 2 eggs |
| 3 tablespoons cornstarch | A little grated lemon peel |
| 1 cup sugar | Juice of 2 lemons |

Stir the corn starch, dissolved in a little cold water into the boiling water and sugar. Cook for a few minutes. Add the lemon and then whip in lightly the whites of the eggs beaten stiff, and turn at once into a mold. It should be served very cold, with a custard made from the yolks of two eggs, one and one-half cups of milk and two tablespoons of sugar, flavored with vanilla.

Caramel Custard.

Miss Josephine Switzer.

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| 1 cup sugar (caramelized) | 1 quart milk |
| $\frac{1}{2}$ cup hot water | 6 eggs beaten |

Brown the sugar, then add the hot water, the milk and eggs. Turn into a mold, set in a pan of hot water and bake forty minutes in a slow oven.

Caramel Custard.

10 tablespoons sugar
1 pint milk

3 eggs
Flavoring

Melt six tablespoons of sugar, by putting it in an iron frying pan over the fire. The sugar will soften, become moist and finally make a molasses-like mixture. When quite brown, pour a tablespoon of it in the bottom of each buttered custard cup, and while still hot and liquid, whirl the cups around so that the bottom is lined with the caramel. Beat the eggs, without separating, until light, add the remaining four tablespoons of sugar and the milk and flavoring. Pour this into the cups on top of the caramel. Stand them in a baking pan half filled with hot water, and bake until custard is set in the center. Take from the oven, let stand a moment and then turn out in individual dishes.

Irish Moss Blanc Mange.

Mrs. Andrew S. Buchanan.

$\frac{1}{2}$ cup Irish moss
2 quarts sweet milk

Sugar
Flavoring

Soak the Irish moss for several hours, changing the water. Drain well, and put into a double boiler with the milk. Sweeten and flavor to taste and allow to boil ten minutes. Strain and pour into a mold to congeal.

Golden Glow.

Mrs. J. M. Coburn.

4 eggs (separated)
6 tablespoons sugar

Juice of 1 lemon
2 tablespoons hot water

Beat the yolks with four tablespoons sugar until thick and creamy, add the lemon juice and hot water. Set over hot water and simmer, stirring constantly until it thickens, then remove from the fire and fold in the whites beaten very stiff with the remaining two tablespoons of sugar. Serve very cold in glasses with a spoonful of pineapple marmalade or finely chopped preserved ginger on top.

Kiss Tart.

Mrs. C. A. Federman.

Whites of 6 eggs.
2 scant cups sugar

1 teaspoon vinegar
1 teaspoon vanilla

Beat the eggs to a stiff froth. Add the sugar gradually, then the vanilla and the vinegar. Reserve enough of the mixture to make six small pyramid kisses. Bake fifty minutes in a moderate oven in a ten inch spring pan.

Filling. One and one-half pints double cream, and one large can sliced pineapple. Cut the pineapple into cubes, whip the cream, add the pineapple and garnish with nuts, cherries and the pyramid kisses.

Coffee Charlotte.

Mrs. J. M. Coburn.

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| 6 lady fingers | 1 cup strong coffee |
| 1 tablespoon gelatine | 1 cup rich cream |
| $\frac{1}{4}$ cup cold water | $\frac{3}{8}$ cup sugar |

Use two heaping tablespoons finely ground coffee and a cup and a half boiling water to make the cup of coffee required. Strain it boiling hot on the gelatine which has soaked in the cold water. Add the sugar and turn into a shallow pan and set on ice. When it begins to jell, but is not stiff, add the whipped cream. Pour into a mold lined with the split lady fingers. Set the mold in a very cold place for two or three hours before serving. This quantity should serve four or five people.

Apple Float.

Mrs. Ford Harvey.

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| 1 quart apples | 4 heaping tablespoons sugar |
| Whites of three eggs | Flavor with vanilla |

Stew the apples and mash well. Beat the eggs until very light and add the sugar. Beat well together and add to the apples, then beat hard several minutes. Serve at once with cream.

Prune Pudding.

Miss Mary Louise Simpson.

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| 1 pound prunes | $\frac{1}{2}$ cup cold water |
| 1 cup sugar | Whites of 3 eggs |
| $\frac{1}{2}$ box Knox gelatine | |

Cook the prunes until very tender, strain through a sieve, add the sugar, the gelatine, dissolved in the water, and the stiffly beaten whites of the eggs. When cold serve with whipped cream.

Corn Starch Peanut Pudding.

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| 2 cups milk | 3 tablespoons peanut butter |
| 3 tablespoons honey | $\frac{1}{8}$ teaspoon salt |
| 4 tablespoons corn starch | Marshmallow paste and chopped nuts |

Scald the milk add the cornstarch (wet with cold milk) the honey, peanut butter and salt. Stir smooth, and cook in a double boiler for twenty minutes. Mold, and serve very cold with marshmallow paste and chopped nuts.

Chocolate Pudding.

Mrs. A. S. Van Valkenburgh.

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| 1 cup bread crumbs | $\frac{1}{2}$ cup melted butter |
| 1 quart of milk | $\frac{1}{2}$ cup sugar |
| 3 eggs | $\frac{3}{4}$ cup grated chocolate |

Scald one pint of the milk and pour over the bread crumbs, add the remainder when cool. Serve ice cold with whipped cream.

Chocolate Pudding.

Mrs. John Prince.

$\frac{1}{4}$ pound chocolate
 1 cup water
 4 oz. sugar
 1 teaspoon vanilla

4 egg yolks
 $\frac{1}{2}$ teaspoon gelatine
 4 whites of eggs

Melt the chocolate, add the water and cook until thick, add the sugar and vanilla. Pour through a strainer onto the beaten yolks. When cool add the dissolved gelatine and the stiffly beaten whites. Place in a mold on ice and serve with whipped cream.

Chocolate Pudding.

Mrs. Henry E. Hutchings.

$\frac{1}{2}$ box gelatine
 $\frac{1}{4}$ cup cold water
 1 quart milk

2 squares chocolate
 1 cup sugar
 1 teaspoon vanilla

Boil all but the gelatine for five minutes, then add the gelatine and boil five minutes longer, stirring constantly. Add the vanilla last. Serve very cold with whipped cream.

Ice Box Dessert.

Mrs. E. H. Morgan.

Split lady fingers and line the bottom of a mold, flat side up. Spread the filling over them, and another layer of the lady fingers. Put in the ice box until the next day.

Filling.

$\frac{1}{2}$ pound unsalted butter
 1 cup powdered sugar
 Yolks of 4 eggs

Grated rind and juice of 1 lemon
 $\frac{1}{4}$ pound shelled pecans
 Whites of 4 eggs

Cream the butter and sugar as for cake; drop in the yolks one at a time and beat five minutes. Add the lemon rind and juice, (beat the juice a little to prevent its curdling) Then add the nuts coarsely ground or chopped, and lastly fold in the stiffly beaten whites. Thin slices of sponge cake may be used instead of lady fingers. When ready to serve turn out on a platter and cover with whipped cream. For this quantity one dozen lady fingers and nearly a pint of cream will be needed.

Pineapple Sponge.

Mes. J. M. Coburn.

1 tablespoon gelatine
 $\frac{1}{4}$ cup cold water
 $\frac{3}{4}$ cup boiling water
 Juice of 1 lemon

1 cup sugar
 Whites of 3 eggs
 2 tablespoons pineapple marmalade

Soak the gelatine in the cold water for ten minutes, pour on the boiling water and stir until dissolved. Beat the whites with an egg whip (not a Dover beater) until perfectly stiff and dry, add the sugar a little at a time whipping it in with light strokes. Then add the gelatine water, a spoonful at a time, continue beating until it is all blended and the mixture is stiff enough to hold

drops from a spoon. Then add the lemon juice and the marmalade. Turn into a brick-shaped mold and set in a cold place for at least two hours. Turn out and serve with a custard made from the yolks, or with whipped cream. Canned grated pineapple may be used, but should be boiled down with more sugar first. Apricot marmalade or fresh fruits—either peaches or strawberries, or a combination of flavors may be used in place of the pineapple. The success, whatever the flavor, depends on the patience of the cook. The whites must be very stiff and the beating until it is finished, must be thorough.

Cinnamon Apples.

6 apples	$\frac{1}{2}$ cup cinnamon drops
2 cups sugar	2 bananas or
1 cup water	Candied ginger.

Peel and core the apples and stuff with the bananas or the ginger. Make a syrup of the sugar and water and when boiling add the cinnamon drops and the apples. Cook until the apples are soft. Serve with the meat course or with whipped cream for dessert.

Compote of Apple.

Mrs. Geo. Hoxie Moffett.

Make a syrup by boiling three cups of sugar and three cups of water with a few "Red Hots" to give color. Core and pare about two dozen apples and cook a few at a time in the syrup, until tender. Remove the apples and place them about on a flat dish; fill the cavities with jelly or marmalade and stick into them almonds, blanched and split in halves lengthwise. Cook the syrup down after removing the apples, until it begins to jell, then pour it around the apples. Chill and serve with cream or whipped cream as desired.

Caramel Apples.

Mrs. J. M. Coburn.

6 apples	3 tablespoons sugar
12 caramels	

Peel and core the apples and press into the center of each two caramels. Place in a baking dish, sprinkle the sugar over them, add a little water, cover and bake until the apples are done. Uncover and brown a little. Serve with whipped cream.

Delmonico Apples.

Mrs. James P. Townley.

1 quart quartered apples	$\frac{1}{2}$ pound macaroons
$\frac{1}{2}$ pound almonds	1 tablespoon butter

Cook the apples in a rich syrup until tender. Blanch the almonds and put through the meat grinder. Crisp the macaroons in the oven and roll them fine. Put alternate layers of apples, macaroons and nuts in a baking dish. Put bits of butter on each, and bake twenty minutes.

Chestnut Puree.

Mrs. W. B. Richards.

One pound chestnuts. Boil and remove the skin. Then boil until tender and mash through a seive. Sweeten to taste, flavor with vanilla, and moisten with cream. Put the puree into a sauce pan and stir until dry. Press through a potato ricer in a circle and fill the center with whipped cream.

Fig Pudding.

Mrs. W. B. Richards.

1 cup figs
2 tablespoons sugar
1½ cups marshmallows
1 cup cream

½ cup walnuts
Lady fingers or
Sponge cake

Cut the figs in quarters and stew in one-half cup of water and the sugar. Add the marshmallows to the juice and cook two minutes. Turn all into a bowl and cool. Then add the walnuts. Whip the cream and add to it when ready to serve. Serve on lady fingers or strips of sponge cake, garnished on top with whipped cream.

Cafe Parfait.

Beat 2 eggs until light, add ½ cup of sugar and 1 cup of hot, strong, black coffee and cook over boiling water until thick, stirring constantly. Remove from the fire, chill, fold in one pint of heavy cream beaten until stiff, turn into a mold, pack in ice and salt and let stand four hours.

Hot Puddings

Prune Whip.

Mrs. Thos. F. Flaherty.

One pound of cooked prunes, with the seeds removed, mashed fine. Add to them one cup sugar, and the whites of four eggs, beaten very stiff. Put in a greased pan and bake twenty minutes. Serve with whipped cream.

Date Pudding.

Miss Frances Wood.

Whites of 3 eggs ½ pound dates
½ cup granulated sugar 1 cup chopped pecans

Beat the eggs very stiff. Butter a pudding dish, put in a layer of chopped dates, then a layer of eggs with the sugar and nuts beaten in, then another layer of dates, with the rest of the eggs and nuts on top. Bake twenty minutes and serve at once with whipped cream.

Date Soufflè.

Miss Josephine Switzer.

½ pound dates A pinch of salt
2 level tablespoons sugar 1 teaspoon vanilla
2 eggs

Wash and stone the dates. Cook in a little cold water until reduced to a pulp. Separate the eggs. Beat the yolks and sugar to a cream. Add salt, flavoring and dates. Fold in the stiffly beaten whites. Turn into a buttered baking dish and bake in a moderate oven until firm, setting the baking dish in a pan of water. Serve hot with soft custard sauce or cream sauce.

Dainty Pudding.

Whites of 6 eggs ½ cup sugar
1 cup chopped English walnuts ½ saltspoon salt
1 cup chopped raisins ½ teaspoon vanilla

Add the salt to the eggs, and whip them very stiff. Add the sugar gradually, beating it in, and then fold in lightly the nuts and raisins. Flavor and pour into a buttered baking dish, set in a pan of hot water, and bake in a moderate oven for twenty minutes. Serve immediately, with whipped cream or custard sauce.

Lemon Pudding.

Mrs. A. E. Blachert.

Yolks of 4 eggs Cake crumbs
1½ cups milk 1 teaspoon melted butter
1 cup sugar The grated rind of 1 lemon
2 pints bread crumbs or

Allow one-half hour for baking. When well done, spread over the top a layer of jelly, and add beaten whites of the eggs, sweetened with four tablespoons of sugar, with a little lemon juice added for flavor. Set in the oven to brown lightly.

Orange Pudding.

Mrs. Philip S. Elliott.

Peel and cut five sweet oranges into thin slices, removing all seeds. Then pour over them a coffee cup of granulated sugar, and let stand while you heat a pint of milk. When the milk has reached the boiling point, stir in the beaten yolks of three eggs and thicken with a tablespoon of cornstarch mixed with a little cold milk. Stir constantly until smooth and thick, then pour over the oranges. Beat the whites of three eggs until stiff, adding a tablespoonful of sugar. Spread over the top of the pudding and brown slightly in the oven.

Baked Bananas.

6 bananas	$\frac{1}{2}$ cup sugar
3 tablespoons melted butter	3 tablespoons lemon juice

Remove skin from the bananas and split lengthwise. Put into a shallow earthenware or Pyrex glass dish and after mixing the other ingredients, pour one-half the mixture over them. Bake twenty minutes in a slow oven, basting frequently with the remainder.

Pineapple Pastries.

Miss Margaret L. Coburn.

1 cup Swans Down flour	1 can sliced pineapple
$\frac{1}{2}$ teaspoon salt	Butter
1 heaping tablespoon Crisco	Sugar
Water to make a dough	

Make a paste of the first ingredients, and roll out into six-inch squares. Into the center of each square, put a slice and a half of pineapple cut in quarters, put on bits of butter and sprinkle with sugar. Fold up the corners of the crust to meet over the pineapple, and bake in a quick oven. Serve with the following:

Sauce.

The juice from 1 can pineapple	2 tablespoons sugar
1 tablespoon butter	1 teaspoon cornstarch

Brown the butter and sugar together in a small sauce pan. Add the pineapple juice and boil until the caramel is thoroughly dissolved, then thicken with cornstarch dissolved in a little cold water.

Blackberry Pudding.

Mrs. M. J. Ragan.

2 tablespoons butter	1 cup granulated sugar
2 eggs	$\frac{1}{2}$ cup milk
$1\frac{1}{2}$ cups flour	1 teaspoon baking powder
2 cups blackberries	1 teaspoon flavoring

Beat the butter to a cream, add the yolks of the eggs, add the sugar by degrees, add the milk, sift in the flour. Beat well. Add the flavoring and the fruit, dusted with one-fourth cup of flour. Beat the whites of eggs stiff and add with the baking powder mixing lightly. Bake in a moderate oven twenty to thirty minutes, and serve with a clear vanilla sauce,

Chocolate Pudding.

Mrs. J. M. Coburn.

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|--|---------------------------------|
| 1 quart milk | A little salt |
| 1 pint bread crumbs | 1 teaspoon vanilla and |
| 8 tablespoons sugar | $\frac{1}{4}$ teaspoon cinnamon |
| 5 tablespoons melted chocolate | 1 tablespoon butter |
| (about $1\frac{1}{2}$ squares Baker's) | |

Scald the milk, soak the bread crumbs in it for a few minutes. Add the other ingredients and bake slowly for two hours. Serve with whipped cream, sweetened and flavored or with hard sauce.

Easy Baked Indian Pudding.

Mrs. Massey Holmes.

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|---------------------------------|--------------------------|
| 3 tablespoons corn meal | 1 small teaspoon ginger |
| A little salt | $1\frac{1}{2}$ cups milk |
| $\frac{1}{2}$ cup water (scant) | 1 egg |
| $\frac{1}{2}$ cup dark molasses | 1 tablespoon butter |

Cook the meal in the water about five minutes. Beat the egg, add molasses, ginger, milk and mix. Add the cooked meal and stir well together. Strain into a buttered baking dish. Add the butter in small pieces on top and bake slowly forty-five minutes.

Chocolate Rice Pudding.

Mrs. J. M. Coburn.

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|---------------------|-----------------------------|
| 1 quart milk | 4 tablespoons sugar |
| 2 squares chocolate | 1 teaspoon vanilla |
| 2 tablespoons rice | $\frac{1}{4}$ teaspoon salt |

Heat the milk, dissolve the melted chocolate in it, add the other ingredients, and bake in a buttered pudding dish two hours, very slowly. Stir frequently the first hour. Serve with whipped cream.

Rice and Marshmallow Pudding.

Mrs. Clayton Bell.

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|---------------------------|-----------------------------|
| $\frac{1}{2}$ cup rice | 1 teaspoon vanilla |
| 4 cups milk | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup sugar | Marshmallows |
| $\frac{1}{2}$ cup raisins | |

Boil the rice and the milk together in a double boiler until the rice is tender. Mix in the other ingredients, put in an earthenware baking dish and bake a few minutes. Cover over the top with marshmallows, and brown. Serve with cream or any favorite sauce.

Date and Nut Pudding.

Mrs. G. B. Wagner.

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|--------------------------------|--------------------------|
| 1 cup English walnuts, chopped | 2 tablespoons flour |
| 1 cup dates, chopped | 2 eggs beaten separately |
| 1 cup sugar | 1 teaspoon baking powder |

Bake about forty minutes in a greased pan, in a slow oven. Serve with whipped cream or hard sauce.

English Plum Pudding.

Miss Elizabeth Thacher.

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|--------------------------------------|--|
| 1 pound bread crumbs | 1 pound beef suet, minced and salted |
| 1 pint hot milk | 1 wine glass of wine |
| $\frac{1}{2}$ pound sugar | 1 wine glass brandy |
| Yolks of 8 eggs | 1 nutmeg, grated |
| 1 pound raisins, stoned and floured | 1 tablespoon cinnamon, mace and cloves mixed |
| 1 pound currants, washed and floured | Whites of 8 eggs, beaten |
| $\frac{1}{4}$ pound citron, minced | |

Soak the bread crumbs in the milk, cool and add the sugar and yolks beaten to a cream. Add the other ingredients, beat together, adding the whites of eggs last. Steam six hours. Dates, figs and nuts may be added.

Sauce. Three eggs, beaten separately, one cup of sugar, one-half cup of butter and three tablespoons of cream. Cook in a double boiler, adding the whites of the eggs, and brandy when ready to serve.

Christmas Plum Pudding.

Mrs. Joseph Curd.

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|--------------------|---------------------------------|
| 1 cup molasses | $2\frac{1}{2}$ cups flour |
| 1 cup beef suet | 1 teaspoon soda |
| 1 cup sour milk | $\frac{1}{2}$ teaspoon salt |
| 1 cup bread crumbs | $\frac{1}{2}$ teaspoon cinnamon |
| 1 cup currants | 1 nutmeg |
| 2 cups raisins | 1 egg |

Put in a mold and steam four hours.

Hard Sauce. One-half cup butter and one half cup powdered sugar rubbed to a cream and flavored.

Christmas Carrot Pudding.

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|--------------------------------|---|
| 4 medium sized carrots | $\frac{1}{2}$ cup candied orange and lemon peel |
| 9 tablespoons flour | 1 teaspoon cinnamon |
| 4 tablespoons brown sugar | $\frac{1}{2}$ teaspoon allspice |
| 2 tablespoons chopped suet | $\frac{1}{4}$ cup cider |
| $\frac{1}{2}$ cup chopped nuts | 1 teaspoon soda |
| 1 cup seeded raisins | |
| 1 cup currants | |

Scrape, cook and mash the carrots, add the other ingredients. Put into a well buttered mold; boil five hours and then bake half an hour. Serve hot with either liquid or hard sauce.

Carrot Pudding.

Miss Josephine Switzer.

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|---------------------------|----------------------|
| 1 cup grated raw carrots | 1 cup currants |
| 1 cup grated raw potatoes | 1 cup sugar |
| 1 cup chopped suet | 2 cups flour |
| 1 cup seeded raisins | 1 dessert spoon soda |

Moisten with a little milk. Steam three hours. Serve with any good pudding sauce. This is a large recipe. We use half the quantity.

Carrot Pudding.

Mrs. J. M. Coburn.

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|-----------------------|---------------------|
| 1 cup ground carrots | 1½ cups raisins |
| 1 cup ground potatoes | ½ teaspoon cinnamon |
| 1 cup sugar | ½ teaspoon nutmeg |
| 1 cup suet | ½ teaspoon salt |
| 1 cup flour | ¾ teaspoon soda |

Peel and grind the carrots and potatoes; chop the suet fine and mix with part of the flour. Put the rest of the flour with the raisins. Dissolve the soda in a teaspoon of hot water and stir into the potato. Then mix all ingredients together; turn into a well greased mold; cover and steam for three hours. Serve with any good sauce or with ice cream a-la-mode. This serves eight.

Fig Pudding.

Mrs. James P. Townley.

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|------------------------------|-------------------------------|
| 1 cup molasses | 1 teaspoon cinnamon |
| 1 cup chopped suet or butter | ½ teaspoon nutmeg |
| 1 cup milk | 1 teaspoon soda |
| 4 cups flour | 1 pint chopped figs |
| 2 eggs | ¼ teaspoon salt with the suet |

Steam for five hours and serve with whipped cream with chopped figs in it.

Fig Pudding.

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|--------------------------|---------------------|
| 1 cup figs chopped fine | 1½ cups milk |
| 1 cup chopped suet | 3 eggs |
| ¾ cup sugar | ½ teaspoon salt |
| 2 cups bread crumbs | ¼ teaspoon cinnamon |
| ½ cup flour | ¼ teaspoon nutmeg |
| 1 teaspoon baking powder | |

Steam for three hours and serve with liquid sauce.

Steamed Pudding.

Mrs. M. McClearn.

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|-----------------------------|-----------------------------|
| 1 pint bread crumbs | 1 heaping teaspoon cinnamon |
| 1 cup sorghum molasses | 1 level teaspoon cloves |
| 2 tablespoons melted butter | 1 level teaspoon nutmeg |
| ¾ cup chopped raisins | 1 teaspoon soda in |
| ½ cup chopped nuts | ¾ cup flour |
| (English walnuts preferred) | |

Soak the bread crumbs in water until soft.

Steam one hour and serve with any sauce desired.

Graham Pudding.

Mrs. Wm. W. Sylvester.

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|-----------------------------------|------------------------------------|
| $\frac{1}{2}$ cup milk | 1 teaspoon soda |
| 1 egg, whipped and added to milk | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup black molasses | $\frac{1}{2}$ teaspoon ginger |
| $\frac{3}{4}$ cup Graham flour | A pinch of cloves, nutmeg and salt |
| $\frac{1}{2}$ cup chopped raisins | |

Butter a mold and steam two hours, being very careful the water under steamer never once ceases to boil.

Sauce.

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|------------------------------------|---------------------------------|
| $\frac{1}{4}$ cup butter (creamed) | Yolk of one egg |
| $\frac{1}{2}$ cup sugar | White of one egg stiffly beaten |

Stir the butter, sugar and yolk well together; stand over hot water continuing to stir. Have the white beaten and ready to add to sauce at the last minute. Fold well into it and add a kitchen spoonful of whisky or sherry or flavor with lemon.

Graham Pudding.

- | | |
|---------------------|-------------------------------|
| 1 cup molasses | 1 cup raisins |
| 1 cup chopped suet | 1 teaspoon soda |
| 3 cups Graham flour | $\frac{1}{4}$ teaspoon cloves |
| 1 cup sweet milk | |

Steam three hours and serve hot with a liquid sauce.

Englewood Pudding.

Mrs. J. M. Coburn.

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|------------------------------|------------------------------------|
| $\frac{3}{4}$ cup butter | 1 teaspoon cinnamon |
| 1 cup sugar | $\frac{1}{2}$ teaspoon cloves |
| 1 heaping cup chopped apples | $\frac{1}{2}$ teaspoon nutmeg |
| 1 heaping cup bread crumbs | Grated rind of $\frac{1}{2}$ lemon |
| 1 cup seeded raisins | 1 tablespoon lemon juice |
| (chopped and floured) | 3 eggs, beaten very light |

Chopped figs, citron, nuts and candied fruit may be added if a richer pudding is desired. Steam in a covered mold for three hours and serve with cider sauce or whipped cream or both.

Rugel Pudding.

Mrs. W. J. Brown.

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|------------------------------------|--------------------------|
| 1 cup dates or figs (chopped fine) | 1 teaspoon baking powder |
| 1 cup English walnuts | (rounded) |
| 1 cup sugar | 2 eggs. |
| 1 tablespoon flour | |

Butter a pan, put in the pudding and steam two hours.

Mother's Suet Pudding.

Mrs. L. H. Russell.

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|----------------------------|---------------------------------|
| 1 cup chopped suet | 2 teaspoons baking powder |
| $\frac{1}{2}$ cup molasses | 1 cup raisins |
| 2 cups milk | $\frac{1}{2}$ teaspoon cinnamon |
| 4 cups flour | $\frac{1}{2}$ teaspoon nutmeg |

Steam two and one-half hours.

Chocolate Pudding.

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|--------------|---------------------------------|
| 1 cup sugar | 2 teaspoons baking powder |
| 1 cup milk | 2 teaspoons butter, melted with |
| 2 cups flour | 2 squares chocolate |
| 2 eggs | $\frac{1}{2}$ teaspoon vanilla |

Steam in buttered baking powder cans one hour, or in individual molds half an hour. One-half this measure will be sufficient for a small family, as this rule serves eight. Serve with a liquid sauce or with whipped cream.

Raisin Puffs.

Mrs. W. R. Houston.

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|-------------------------|---------------------------------|
| 2 eggs | 1 cup milk |
| $\frac{1}{2}$ cup sugar | 2 teaspoons baking powder |
| 2 cups flour | 1 cup raisins chopped very fine |

Steam twenty-five or thirty minutes in small cups. Serve hot with a sauce made of one cup of sugar, one heaping tablespoon of butter, the grated rind of one lemon and the beaten white of an egg.

SOME PUDDINGS OUR GRANDMOTHERS MADE.**Brown Betty.**

- | | |
|-----------------------------|---------------------------------|
| 1 cup bread crumbs | 3 tablespoons sugar |
| 2 cups tart apples, chopped | $\frac{1}{2}$ cup molasses |
| 2 tablespoons butter | $\frac{1}{2}$ cup boiling water |
| 1 teaspoon cinnamon | |

Butter a baking dish, put into it a layer of apples, sprinkled with sugar and cinnamon, then a layer of bread crumbs, dotted with bits of butter, more apples and so on until all is used, having bread crumbs and butter on top. Stir the hot water into the molasses and pour it over the pudding. Bake in a slow oven for an hour and a half, covering it for an hour, then allowing it to brown. Serve with cream or liquid sauce.

Brother Jonathan.

Mrs. J. M. Coburn.

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|--------------------------------------|-----------------------------|
| 4 apples | 2 teaspoons baking powder |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ teaspoon salt |
| 1 tablespoon butter | 1 heaping teaspoon lard |
| $\frac{1}{4}$ teaspoon grated nutmeg | $\frac{1}{2}$ cup milk |
| $1\frac{1}{2}$ cups flour | |

For this pudding you must have two pans just the same size. Butter one and into it put the peeled and quartered apples, the butter, sugar and cinnamon; add hot water to half the depth of the apples. Make a crust with the other ingredients, and lay it in on top of the apples. Cover with the other pan, put a weight on top, and set on the back of the stove or over a low flame, if gas is used, and cook for thirty minutes. Do not move it or lift the cover, but lower the heat if it cooks too fast. It must boil steadily the entire time. Serve with whipped cream or liquid sauce.

Grandma Burwell's Indian Pudding.

Mrs. Albert Marty.

One quart of scalded milk. Stir into it enough cornmeal to make it as thick as mush. Take it off the stove, add two cups of New Orleans molasses, salt and spice to taste; one cup of suet chopped fine; one quart of cold milk, and three well beaten eggs. Bake slowly for four hours; when crusted over, throw in, one by one, two cups of raisins. I use one cup of sugar and one cup of molasses, one teaspoon allspice, one tablespoon of ginger and four teaspoons of cinnamon.

John's Delight.

Mrs. J. M. Coburn.

2 cups bread crumbs	1 cup seeded raisins
$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ teaspoon soda in the milk
1 cup milk	Spice to taste
1 egg	

Steam in a buttered mold two hours and serve with whipped cream or a hot sauce.

Huckleberry Pudding.

1 cup N. O. molasses	Flour
1 dessert spoon soda	A pinch of salt
1 quart huckleberries	

Stir the soda into the molasses thoroughly. Sift a cup of flour over the berries, add them to the molasses and add more flour until you have a very stiff batter. Turn into a greased mold and boil or steam for four hours. Serve with liquid sauce.

Ginger Bread Pudding.

3 large apples	$\frac{1}{4}$ cup butter
$\frac{1}{8}$ cup sugar	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{2}$ teaspoon cinnamon	$\frac{1}{4}$ teaspoon soda in $\frac{1}{4}$ cup boiling
Saltspoon of salt	water
$\frac{1}{4}$ cup molasses	1 cup flour
$\frac{1}{4}$ cup brown sugar	

Pare and slice the apples into a buttered baking dish; add the salt, sugar and cinnamon. Pour over them a batter made from the other ingredients. Bake in a slow oven for an hour or more. Serve with whipped cream.

Betsy Pudding.

2 eggs	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup butter	2 teaspoons cream of tartar
$\frac{3}{4}$ cup sugar	1 teaspoon soda
1 cup sweet milk	1 teaspoon ginger.

Steam one hour, and serve with scraped maple sugar and thick cream.

Tapioca Cream.

1 quart milk	4 eggs
4 tablespoons tapioca	Salt and flavoring
$\frac{1}{2}$ cup sugar	

Soak the tapioca in water over night. Add the tapioca and sugar to the milk and a pinch of salt, and cook in a double boiler until done. Then add the beaten yolks of the eggs. Cook one minute. Remove from the fire and add the whites of the eggs beaten stiff. Fold in lightly, add a teaspoon of vanilla. Serve very cold.

Apple Tapioca.

$\frac{1}{2}$ cup fine tapioca	$\frac{1}{4}$ teaspoon salt
4 cups water	$\frac{1}{2}$ teaspoon cinnamon
4 tart apples	$\frac{1}{2}$ cup sugar

Soak the tapioca in the water for at least two hours. Then put it into a well buttered pudding dish; add the apples, peeled, cored and quartered; the sugar, salt and cinnamon. Put in a slow oven and bake for an hour, stirring frequently to prevent the apples rising to the top. Serve either hot or cold with cream.

Rice Pudding.

3 pints milk	1 heaping teaspoon butter
3 tablespoons rice.	1 teaspoon vanilla
4 tablespoons sugar	$\frac{1}{4}$ teaspoon salt

Wash the rice thoroughly. Put it into a buttered baking dish; add the other ingredients; grate a little nutmeg over the top and bake very slowly for three hours, stirring frequently during the first hour. Raisins may be added. Serve with cream.

PUDDING SAUCES.

Cider Sauce.

Mrs. J. M. Coburn.

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|--------------------------|-------------------------|
| 1 tablespoon butter | $\frac{3}{4}$ cup sugar |
| 1 scant tablespoon flour | 2 cups cider |

Rub the butter and flour together; add the sugar and mix thoroughly. Pour on the boiling hot cider. Stir while it boils for two minutes.

Creamy Sauce.

Mrs. A. S. Van Valkenburgh.

Cream one-fourth cup of butter, add gradually one-half cup of sifted powdered sugar, then two tablespoons each of cream and sherry wine. Beat well and just before serving place the bowl over hot water and stir until smooth and creamy.

Caramel Sauce.

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|---------------------------------|--------------------|
| 1 cup light brown sugar | 1 teaspoon butter |
| $\frac{1}{2}$ cup milk or cream | A pinch of soda |
| 1 teaspoon flour | 1 teaspoon vanilla |

Boil the sugar and milk together for two minutes, stirring in the soda when it begins to boil to prevent its curdling. Rub the butter and flour together and stir in to thicken. Boil for one minute and add the vanilla. This is especially good with chocolate or apple puddings.

Strawberry Sauce.

Miss Lucy S. Bigelow.

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|--------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter | White of 1 egg beaten stiff |
| 1 cup sugar | 1 cup strawberries |

Rub the butter and sugar to a cream, add the egg and the strawberries thoroughly mashed.

Sultana Sauce.

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|--|---------------------------------|
| $\frac{1}{2}$ cup Sultana raisins (seedless) | $\frac{1}{2}$ tablespoon flour |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ tablespoon butter |
| 1 cup water | $\frac{1}{2}$ teaspoon vanilla |

Simmer the raisins in the water for fifteen minutes. Mix the flour and sugar together and pour the boiling liquid on while stirring. Let it boil for two minutes. Add the butter and the vanilla.

Foamy Sauce.

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|-------------|--------------------------------|
| 2 eggs | A pinch of salt |
| 1 cup sugar | $\frac{1}{2}$ teaspoon vanilla |

Beat well together and add two tablespoons of boiling water just before serving.

Yellow Sauce.

Mrs. W. P. Holmes.

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|---|-----------------|
| $\frac{1}{4}$ pound butter | Yolk of one egg |
| $\frac{1}{4}$ pound brown sugar | 1 gill milk |
| Flavor with vanilla or lemon and a little nutmeg. | |

Pies

Pie Crust.

Mrs. W. J. Doughty.

1 cup lard
 $\frac{1}{2}$ cup boiling water

$\frac{1}{4}$ teaspoon salt
3 cups flour

Put the lard into a bowl and pour the boiling water over it. Add the salt and stir with a spoon until it is a creamy consistency; then add the flour. This is enough for two pies.

Hot Water Pie Crust.

Mrs. F. H. Hartshorn.

1 scant cup lard
 $\frac{3}{4}$ cup boiling water
 $\frac{1}{2}$ teaspoon salt

3 cups flour
1 teaspoon baking powder

Put the lard in a pan and pour over it the boiling water. Stir with a fork until dissolved. Add the salt, and the flour, with the baking powder in the last cup of flour. Mix with a fork until ready to roll. For lemon pies or pies without top crust use one-half the above.

Lemon Pie Filling.

Mrs. F. H. Hartshorn.

Yolks of 4 eggs, well beaten
1 tablespoon butter
 $1\frac{1}{2}$ cups sugar
Grated rind of 2 lemons

Juice of 2 lemons, if small
use $2\frac{1}{2}$
 $\frac{1}{2}$ cup water
 $1\frac{1}{2}$ tablespoons corn starch

Mix the sugar and corn starch, then add the lemon juice, grated rind, water and lastly the beaten yolks. Use the whites of the eggs for the meringue.

Lemon Pie.

Mrs. Page F. Carter.

3 eggs
1 cup sugar
Juice of 1 lemon

A little grated lemon rind if
liked

Separate the yolks from the whites. Beat the yolks until thick and lemon colored, add one-half the sugar, and the lemon juice. Put into the double boiler and cook, stirring constantly until thick. Beat the whites stiff, add the remainder of the sugar and fold into the cooked custard while still hot. Turn into a baked pie crust and run under the broiler just long enough to brown the top. This makes a large pie.

Lemon Cream Pie.

Mrs. J. M. Coburn.

1 lemon, grated rind and juice	1 tablespoon butter
1 cup sugar	2 tablespoons flour
2 eggs	1 cup milk

Mix all together, leaving out the whites of the eggs, and adding the milk last. Bake in a deep pie pan lined with pie crust. Beat the whites stiff with three tablespoons of sugar and a few drops of lemon juice. When the pie is baked cover with the meringue and return to the oven for a few minutes. Leave the oven door open unless the oven is very cool, as a hot oven makes a meringue tough and leathery.

Jelly Pie.

Mrs. Harris Robinson.

2 cups sugar	Yolks of 4 eggs
1 cup butter	2 tablespoons tart jelly
Whites of 2 eggs	

Cream the butter and sugar, add the beaten yolks and the jelly, and last the beaten whites, saving the remaining whites for the meringue. Bake slowly in pie crust.

Jelly Custard Pie.

Mrs. James E. Goodrich.

4 eggs	$\frac{1}{2}$ cup melted butter
$1\frac{1}{2}$ cups sugar	1 glass tart jelly

Cream the butter and sugar until light, add the eggs, thoroughly beaten (whites and yolks together); add the jelly. Fill ordinary pie crusts and bake three-quarters of an hour in a moderate oven.

Caramel Pie.

Mrs. A. S. Van Valkenburgh.

$1\frac{1}{2}$ cups scalded milk	$\frac{3}{4}$ cup flour
Caramel syrup	1 egg yolk
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon vanilla

Put one-half cup of sugar, in a graniteware saucepan, on the stove and stir constantly until melted and the color of maple syrup. Add to the milk and when dissolved, pour gradually on to the $\frac{1}{2}$ cup of sugar, thoroughly mixed with the flour. Cook twenty minutes, stirring constantly until the mixture thickens and afterwards, occasionally. Add the beaten egg yolk and the vanilla.

Butter Scotch Pie.

Mrs. Lillie Reese.

1 cup white sugar	4 tablespoons flour
1 cup brown sugar	$1\frac{1}{2}$ cups milk
3 tablespoons butter	$1\frac{1}{2}$ cups water
Yolks of 3 eggs	1 teaspoon vanilla

Cook in a double boiler. Bake crust as for cream pies, fill with the butter scotch mixture, using the whites of the eggs for a meringue on top.

Butter Scotch Pie.

$\frac{3}{4}$ cup butter	1 cup milk
2 tablespoons flour	Yolks of 2 eggs
1 cup light brown sugar	$\frac{1}{2}$ teaspoon vanilla

Cream the butter and flour, add the sugar and milk, and stir in a double boiler until it thickens; then add the beaten yolks, cook a minute longer, flavor and fill baked pastry shells. Make a meringue of the whites of the eggs, and two tablespoons of sugar. Spread on top and brown very slowly in a cool oven.

Buttermilk Pie.

Mrs. C. C. Courtney.

5 eggs	4 tablespoons butter
1 cup sugar	1 cup thick buttermilk
1 tablespoon flour	Vanilla or nutmeg

Beat the eggs (leaving out the whites of four for the meringue), add the other ingredients. Fill a crust and bake slowly or the top will burn before the filling is set. Have the four whites beaten very stiff. Spread over the pies when they are quite well baked. Return to the oven to brown.

Grated Apple Pie.

Mrs. Hugo Eyssell.

5 large apples, grated	Grated rind of 1 lemon
Yolks of 2 eggs, beaten	Juice of 1 lemon
Sugar to taste	1 teaspoon vanilla

Prepare a good, rich pie crust and line a pan. Mix the ingredients in the order given, fill the crust with the mixture and bake. Beat the whites of two eggs stiff, add two teaspoons of pulverized sugar, and beat again. Spread lightly on the pie, and place in a moderate oven to brown. Instead of using five apples, one half the amount of grated fresh pineapple makes a delicious combination.

Raisin Pie.

Mrs. Herbert Bevan.

1 cup chopped raisins	3 tablespoons sugar
Juice of 1 large lemon	1 tablespoon flour
1 cup cold water	

Mix all together and cook in a saucepan, when thick and clear, set aside to cool. Bake a pie crust shell. When the filling is cool, put it in the crust, cover with meringue and brown in the oven.

Chess Pie.

Mrs. Ford Harvey.

5 eggs	1 cup sugar
$\frac{3}{4}$ cup butter	Vanilla

Beat the yolks of the eggs and sugar together until a creamy froth. Beat the butter also to a cream. Quickly blend together with a little vanilla. Bake in baked crusts. As soon as done, have ready the whites stiffly beaten with a little sugar. Spread over the top and return to the oven to delicately brown.

Banbury Tarts.

1 cup chopped raisins
1 cup currants
 $\frac{1}{2}$ cup sugar
1 egg

Mrs. F. N. Tufts.

A piece of citron the size of an egg, chopped fine
Grated rind and juice of 1 lemon

Cut rich pie crust in discs the size of a coffee cup, moisten the edges with the white of an egg and put a teaspoon of the mixture in the center, press another disc on top, brush over with milk, then sprinkle with sugar and bake.

Cheese Cakes.

2 eggs
1 cup sugar
 $\frac{1}{2}$ cup butter

Mrs. J. T. Bowman.

1 large cup currants
1 tablespoon corn starch
 $\frac{1}{4}$ cup milk

Stir over the fire until thick. Make a rich pie crust, put in gem pans, fill with the cooked filling and bake slowly.

Washington Pie.

1 cup sugar
3 eggs
3 tablespoons cold water

Mrs. A. F. Brodie.

$1\frac{1}{2}$ cups flour
1 teaspoon baking powder

Bake in two pie or cake tins, and use with the following filling: One pint of milk, and when near boiling add two well beaten eggs, two small tablespoons of corn starch and one cup of sugar. Boil, and when partially cool, add one-half cup of butter and a teaspoon of vanilla.

Mince Meat.

3 cups cooked meat chopped fine $\frac{1}{2}$ pound citron, cut fine
5 cups apples chopped 1 lemon, grated rind and juice
1 cup molasses 1 orange, grated rind and juice
 $\frac{1}{2}$ cup vinegar 2 teaspoons salt
1 cup chopped suet $\frac{1}{2}$ teaspoon pepper
5 cups sugar 1 tablespoon cinnamon
1 cup boiled cider 2 teaspoons cloves
2 pounds raisins 1 teaspoon allspice
1 pound currants 1 teaspoon nutmeg
 $\frac{1}{4}$ pound lemon and orange peel 1 teaspoon mace

Grape juice, vinegar from pickled peaches, fruit juices and jelly improve this.

Green Tomato Mince Meat.

1 peck green tomatoes 1 quart vinegar
5 pounds brown sugar (Not very strong).
2 pounds raisins 1 tablespoon cinnamon
1 pound chopped suet or butter 1 tablespoon cloves and allspice
1 teaspoon salt $\frac{1}{2}$ pound citron and orange peel

Chop the tomatoes and drain. Add enough water to cover and scald. Drain, add water to cover again and scald. Drain, add the remainder of the ingredients, excepting raisins. Simmer four or five hours. Add the raisins and can while hot.

Cakes

Fruit Cake.

Miss Mary B. Baker.

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|---------------------------------------|-----------|--|
| 1 pound butter | } creamed | $\frac{1}{2}$ pint brandy or whiskey |
| 1 pound granulated sugar | | 1 pound flour |
| 12 eggs, beaten separately | | $2\frac{1}{2}$ pounds seedless raisins |
| 1 pint molasses (dark) | | $2\frac{1}{2}$ pounds currants |
| 1 teaspoon soda | | 1 pound figs |
| $1\frac{1}{2}$ teaspoons salt (level) | | 1 pound orange peel, cut small |
| 3 teaspoons cinnamon | | $\frac{1}{2}$ pound pecans, chopped fine and browned |
| 2 teaspoons cloves | | 1 lb flour |
| 2 teaspoons ginger | | |

Dissolve the soda in the molasses about ten minutes before using. Wash the currants and dry thoroughly. Roll all the fruit in one-fourth pound of flour and mix with the batter last. Grease the pans well, and line them with waxed paper also greased. Bake in a very moderate oven about three hours. Remove the waxed paper while the cake is very hot.

Old Virginia Wedding Cake.

Mrs. J. M. Coburn.

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|-------------------------------|--------------------------------|
| 1 pound butter | 2 teaspoons cinnamon |
| 1 pound granulated sugar | 2 teaspoons mace |
| 1 pound flour | 1 teaspoon nutmeg |
| 12 eggs | 1 teaspoon allspice |
| $2\frac{1}{2}$ pounds raisins | $\frac{1}{2}$ teaspoon cloves |
| 2 pounds currants | 1 lemon, grated rind and juice |
| 1 pound almonds, blanched | $\frac{1}{2}$ cup grape juice |
| $\frac{1}{2}$ pound citron | |

Line a deep cake pan with three thicknesses of paper, oil the top one. Seed and chop the raisins, wash and thoroughly dry the currants, shred the citron fine and chop the almonds. Mix all together and dust with flour. The fruit should be prepared the day before mixing the cake. Cream the butter and sugar, add the beaten yolks, then the lemon rind and juice, grape juice, flour, the whites of eggs beaten stiff and last the fruit. Bake very slowly for four hours, if in one loaf, or three hours, if in two loaves.

Fruit Cake.

Mrs. Albert Marty.

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|----------------------------|--|
| 1 pound molasses | $\frac{1}{2}$ pint brandy or grape juice |
| 1 pound sugar | 10 eggs, beaten separately |
| 1 pound flour | $\frac{1}{2}$ tablespoon cinnamon |
| 1 pound citron | $\frac{1}{2}$ tablespoon cloves |
| 2 pounds raisins | $\frac{1}{2}$ tablespoon allspice |
| 2 pounds currants | $\frac{1}{2}$ tablespoon nutmeg |
| $\frac{3}{4}$ pound butter | $\frac{1}{2}$ tablespoon mace |

Pound Cake.

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|---------------|--------------------------------|
| 1½ cups sugar | 2 cups flour |
| 1 cup butter | ¼ cup sweet milk |
| 5 eggs | 1 level teaspoon baking powder |

Separate the eggs, cream the butter, sugar and yolks, add the milk and the flour sifted with the baking powder. Beat the whites stiff and dry, and fold them in last. Flavor with nutmeg, or the grated rind and a little juice of a lemon. Bake slowly and thoroughly.

Quaker Pound Cake.

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|------------------|--------------------------------|
| 2 eggs | 2 cups flour |
| 1 cup sugar | ½ cup sweet milk |
| ½ cup butter | ½ cup chopped raisins |
| 1 nutmeg, grated | 1 level teaspoon baking powder |

One-half cup of chopped nuts and currants may be added.

Mock Loaf Cake.

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|--------------|--------------------------------|
| 1 cup sugar | ½ cup raisins |
| ½ cup butter | 4 even teaspoons baking powder |
| 1 cup milk | Nutmeg and salt to taste |
| 2 cups flour | |

Boil the milk and butter together, and pour while warm over the dry ingredients. Bake slowly for forty-five minutes.

Old Southern Cake.

Mrs. W. F. Corbin.

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|------------------|--------------------------|
| 8 eggs | 4 cups flour |
| 2½ cups sugar | 1 teaspoon baking powder |
| 1 cup butter | Flavor as desired |
| 1 cup sweet milk | |

Delicious Cake.

Mrs. Frank E. Holland.

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|--------------------------|------------------------------------|
| 2 cups granulated sugar | 3 eggs, separated |
| 1 cup butter | ½ teaspoon soda |
| 1 cup milk (scant) | 1 teaspoon cream of tartar (scant) |
| 3 cups Swan's Down Flour | Flavoring |

Sift the cream of tartar with the flour three times. Dissolve the soda in the milk. Cream the butter and the sugar, add the milk and the beaten yolks. Fold in the flour lightly. Flavor with vanilla or anything preferred. Lastly fold in the stiffly beaten whites of eggs. Bake in two layers about forty minutes in a moderate oven. Grease the pans well, using lard. Any desired filling may be used or the layers may be put together and covered with boiled icing.

Ribbon Cake.

Miss Ruth Brainerd.

1 cup butter
2 cups sugar
2 eggs
1¼ cups milk

3 cups flour
4 teaspoons baking powder
Flavoring

Cream the butter and sugar together, add the yolks of the eggs, then the milk and flour alternately, and lastly the stiffly beaten white of one egg, using the other white for icing. Put in two layer cake tins, saving one-third of the batter for a spice layer. Add to this one third; one-fourth teaspoon each of cloves, cinnamon, allspice and nutmeg and a few raisins, or small pieces of any fruit, and bake for the middle layer. Put together with boiled icing.

Vienna Cake.

Mrs. Theo. C. Sherwood.

6 eggs
1 cup sugar
1 cup flour

Grated zest of 1 lemon
1 tablespoon lemon juice

Beat the yolks of the eggs, add the sugar gradually, and continue beating until lemon colored, add the grated lemon zest and juice. Fold in the stiffly beaten whites, gradually fold in the flour, pour into round cake pan which has been buttered and floured, and bake forty five minutes in a moderate oven. When cold slice across in three layers and put together with the following:

Mocha Filling. Mix thoroughly one-third cup sugar and one-third cup flour. Add gradually while stirring two cups scalded milk. Cook in a double boiler fifteen minutes, then add one cup butter and enough caramel to color a light brown. When cold add one teaspoon of vanilla and spread between the layers, on the top and the sides of the cake. Sprinkle the entire surface with the following:

Nut Brittle. Blanch and chop Jordan almonds, to make one-third of a cup. Put in a small omelet pan, with one-third cup of sugar; place on the range and stir constantly until the sugar is well caramelized. Pour into a slightly buttered pan and when very cold roll until quite fine.

Raisin Cake.

Miss Josephine Switzer.

(Eggless, Milkless and Butterless.)

Boil together for three minutes:

1 cup water
1 cup brown sugar
¾ cup lard

1 teaspoon cinnamon
½ teaspoon cloves
¼ teaspoon nutmeg

2 cups seeded raisins.

When cold (and this is very essential) add a pinch of salt, one teaspoon of soda, dissolved in a little warm water; two cups flour sifted and one-half teaspoon of baking powder. Bake in a slow oven.

Boiled Raisin Cake.

Mrs. J. M. Coburn.

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|---|---|
| $\frac{1}{4}$ cup butter | 1 teaspoon cinnamon |
| $\frac{3}{4}$ cup sugar | $\frac{1}{2}$ teaspoon cloves |
| $1\frac{1}{2}$ cups flour | $\frac{1}{2}$ teaspoon baking powder in flour |
| 1 cup raisins | 1 egg |
| $\frac{1}{2}$ cup of water in which the raisins were boiled | 1 level teaspoon soda in the water |
| 1 teaspoon nutmeg | |

Boil the raisins for twenty minutes in just water enough to cover then drain, but do not squeeze dry; sprinkle with flour and add last. Bake in shallow pans.

Quick Cake.

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|---------------------------------------|--|
| $\frac{1}{2}$ cup melted butter | $\frac{1}{2}$ teaspoon cinnamon |
| $1\frac{1}{4}$ cups light brown sugar | $\frac{1}{2}$ teaspoon nutmeg |
| $\frac{1}{2}$ cup milk | $\frac{1}{2}$ teaspoon cloves |
| $1\frac{3}{4}$ cups flour | $\frac{1}{2}$ pound of raisins or dates cut fine |
| 2 eggs | |
| 3 teaspoons baking powder | |

Sift the flour, spices and baking powder together. Cream the butter, sugar and eggs together. Add the milk and flour and last the fruit. Bake in a moderate oven forty-five minutes.

Spice Cake.

Mrs. A. S. Van Valkenburgh.

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|--------------------------|-----------------------------------|
| 1 cup butter | 3 eggs, whites beaten separately. |
| 1 cup sugar | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup milk | 1 teaspoon allspice |
| 2 cups flour | 1 teaspoon cloves |
| 1 teaspoon baking powder | 1 cup chopped nuts |

Spice Cake.

Mrs. J. M. Coburn.

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|--------------------------|----------------------------------|
| $\frac{2}{3}$ cup butter | 2 cups of flour, heaped a little |
| 2 cups sugar | 2 teaspoons cinnamon |
| Yolks of four eggs | $1\frac{1}{2}$ teaspoons cloves |
| Whites of two eggs | 2 teaspoons baking powder |
| 1 cup milk | |

Cream the butter, sugar and yolks together, add the milk gradually, then the flour with the spices and baking powder in it. Beat the whites stiff and fold them in last. Put the batter about three-fourths inch thick in shallow square or oblong pans, well greased and bake in a moderate oven. Let it cool in the pans and when quite cold, pour over it boiled icing, made from one and one-half cups of sugar, boiled with a little cold water until it threads, and poured into the stiffly beaten whites of two eggs. Beat until cold. Leave the cake in the pans until ready to serve and then cut in squares.

Spice Cake.

Mrs. W. R. Houston.

1 cup butter
2 cups brown sugar
3 eggs
1 cup cold water
2 cups raisins
1 teaspoon soda

3 cups flour
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon allspice
 $\frac{1}{2}$ a grated nutmeg

Cinnamon Cake.

Mrs. A. S. Van Valkenburgh.

1 egg
1 scant cup sugar
1 cup milk
 $2\frac{1}{2}$ teaspoons baking powder
(heaping)

$2\frac{1}{2}$ cups flour
3 tablespoons melted butter
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ teaspoon lemon

Beat the egg, add the sugar and beat again. Sift the flour before measuring, and sift again with the baking powder in it. Mix all together and sprinkle sugar and cinnamon on top before baking.

This is best eaten the day of baking. It makes a delicious coffee cake.

Date Cake.

Miss Frances Wood.

1 pound of dates (after they are seeded and cut in halves)
1 pound pecans
Flour these with 1 cup flour and 2 teaspoons baking powder sifted three times

Then stir in:
1 cup sugar
Yolks of four eggs
1 teaspoon vanilla, and last, whites of four eggs, beaten stiff

Bake from an hour and a quarter to an hour and a half.

Date Cake.

Mrs. Joseph Meinrath.

17 dates
 $1\frac{1}{2}$ cups sugar
9 eggs
 $\frac{1}{2}$ cup grated chocolate
1 glass craker crumbs

1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon allspice
1 tablespoon brandy
Grated rind of one lemon

Beat two whole eggs and the yolks of seven eggs to a cream, add the other ingredients, and finally the whites of the eggs, beaten stiff. Bake in a steady oven for about an hour.

Date Torte.

Mrs. John M. Hazelton.

4 eggs beaten separately
1 cup sugar
1 cup broken nut meats
1 cup chopped dates

1 teaspoon vanilla
1 teaspoon baking powder
4 heaping tablespoons flour

Add the beaten whites of the eggs last, and bake in a loaf in a moderate oven for one hour.

Nut Cake.

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|---------------------------|---------------------------------------|
| $\frac{1}{2}$ cup butter | 4 eggs |
| $1\frac{1}{2}$ cups sugar | 1 level teaspoon soda |
| 1 cup milk | 2 level teaspoons cream of tartar. |
| 3 cups flour | 1 teaspoon vanilla |
| 1 cup English walnuts | $\frac{1}{4}$ teaspoon almond extract |

Cream the butter, sugar and yolks, add the milk (with the soda dissolved in it) gradually; then the flour sifted twice, the second time with the cream of tartar in it. Chop the nuts, dust them with flour, and stir then in, and finally add the whites beaten stiff. Bake in a loaf, from three-quarters of an hour to an hour.

Hickory Nut Cake.

Mrs. W. P. Holmes.

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|--------------|---------------------------------------|
| 1 cup butter | 1 scant cup cold water |
| 2 cups sugar | 3 teaspoons baking powder |
| 3 cups flour | 2 cups hickory nut meats |
| 4 eggs | $\frac{1}{4}$ teaspoon almond extract |

Hickory Nut Cake.

Miss Jane Leidigh.

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|---------------------------|---------------------------|
| $\frac{1}{2}$ cup butter | $2\frac{1}{2}$ cups flour |
| $1\frac{1}{2}$ cups sugar | 2 teaspoons baking powder |
| $\frac{3}{8}$ cup milk | Whites of six eggs |

Bake in three layers, and use the following filling: Let a large cup of cream come to the boiling point, then add two teaspoons corn starch (dissolved in milk), cook five minutes, then add sugar to taste, and a cup of hickory nut meats. Spread thickly between the layers, but not on top.

Blueberry Cake.

Miss Margaret L. Coburn.

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|--------------------|-----------------------------------|
| 1 cup butter | 1 cup milk |
| 2 cups sugar | 3 eggs |
| 4 cups flour | 1 level teaspoon soda |
| 2 cups blueberries | 2 level teaspoons cream of tartar |

Jam Cake.

Mrs. A. R. Meyer.

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|-----------------------------------|--|
| 6 eggs | 2 scant teaspoons soda in the sour cream |
| 2 cups brown sugar | 1 heaping teaspoon baking powder sifted in the flour |
| 4 cups flour | 1 tablespoon cinnamon |
| 1 cup sour cream | 1 tablespoon cloves |
| 1 cup butter | 1 tablespoon allspice |
| 1 cup jelly | 1 tablespoon ginger |
| $1\frac{1}{2}$ cups raspberry jam | |

Stir the butter and sugar to a cream. Then put in eggs, one at a time (whites and yolks together). Then stir in the sour cream with the soda and jelly, jam and the spice, and finally the flour with the baking powder. This makes a cake of six layers.

Filling or Icing. Three cups white sugar and one cup boiling water, boiled together until it strings. Pour it over the beaten whites of three eggs and continue beating until cold. Then put in one teaspoon powdered citric acid and one teaspoon of vanilla.

Potato Cake.

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|-----------------------------|---------------------------------|
| 1 cup butter | 1 cup mashed potato |
| 2 cups sugar | 2 teaspoons baking powder |
| 2 cups flour | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup milk | $\frac{1}{2}$ teaspoon cloves. |
| $\frac{1}{2}$ cup chocolate | $\frac{1}{2}$ teaspoon nutmeg |
| 1 cup chopped walnuts | 4 eggs |

The mashed potato must be free from milk and salt.

Chocolate Cake.

Mrs. A. W. Childs.

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|---------------------------|--|
| 1 scant cup butter | 2½ teaspoons baking powder |
| 1½ cups sugar | 2 squares Baker's chocolate, melted in |
| $\frac{1}{2}$ cup milk | 3 tablespoons hot water |
| 3½ cups flour (heaping) | 1 teaspoon vanilla |
| 3 eggs, beaten separately | |

Melt the chocolate and add to it the hot water. Cream the butter and sugar, add the yolks of eggs and milk. Measure the flour in a separate bowl, mix the baking powder with it and add it gradually to the butter, sugar and milk. Beat the whites of the eggs stiff, stir in the melted chocolate and the vanilla and last the whites. If baked in a deep loaf it will take about two hours and must have a slow oven.

Chocolate Cake.

Miss Margaret L. Coburn.

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|---------------------------|---|
| $\frac{1}{2}$ cup butter | 4 ounces chocolate (4 squares of Baker's) |
| 1½ cups sugar | 5 tablespoons hot water |
| 1¾ cups flour | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup milk | 1 teaspoon vanilla |
| 2 teaspoons baking powder | 4 eggs |

Melt the chocolate over hot water and mix with five tablespoons of hot water. Beat it into the butter and sugar, creamed with the yolks of the eggs. Add the milk gradually, then the flour sifted with the baking powder and cinnamon. Last add the vanilla and the whites beaten stiff. Bake in a sheet about forty minutes. Use either boiled icing or caramel icing. Nuts added to this cake make a good variation.

Chocolate Cake.

Mrs. Walter B. Richards.

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|-----------------------------|---------------------------|
| 1½ cups sugar | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ cup butter | 2 teaspoons baking powder |
| 1¾ cups flour | 3 eggs |
| 4 squares Baker's chocolate | |

Scrape the chocolate fine and add five tablespoons of sugar to it (this in addition to the one and a half cups). Beat the butter and sugar to a cream. Add three tablespoons of boiling water to the chocolate and sugar, and stir over the fire until smooth and glossy, then stir this into the beaten butter and sugar. Add to this mixture the well beaten eggs, then the milk, flour and baking powder. Bake in a moderate oven for thirty-five or forty minutes.

For Frosting. Use the whites of two eggs. Measure and add an equal quantity of cold water, one-fourth pound of chocolate, one small cup powdered sugar and one teaspoon of vanilla. Cook slowly in a double boiler until smooth.

Orange Cake.

Miss Margaret L. Coburn.

2 eggs
1 cup sugar
1½ cups flour
½ cup milk

2 tablespoons melted butter
1 teaspoon cream of tartar
½ teaspoon soda
A little grated orange peel

Dissolve the soda and cream of tartar in a tablespoon of milk and add to the batter last. Bake in two layers, put together and cover with the following:

Icing. Yolk of one egg, the grated rind and juice of half an orange and enough confectioner's sugar beaten in to make it the right consistency to spread—about two cups.

Orange Cake.

Mrs. A. R. Meyer.

1 pound sugar
1 pound flour
½ pound butter
6 eggs beaten separately

1 cup milk
2 teaspoons cream of tartar
1 teaspoon soda
Grated peel and juice of 1 orange

Bake in layers and fill with the whites of two eggs, powdered sugar and the grated rind and juice of two oranges.

Wonderful Sponge Cake.

Mrs. John E. Troup.

4 eggs
1 cup sugar

1 cup sifted flour
1 lemon

Beat egg yolks five minutes by the clock, add three-eighths of the cup of sugar and beat well again. Add the grated lemon peel and juice and beat again. Beat the whites very stiff and the remainder of the sugar and beat again. Turn the two mixtures together, mixing them lightly and fold in the flour. Bake in a quart cake pan very slowly. It is better to double this recipe.

Sponge Cake.

Mrs. James M. Greenwood.

6 eggs
1¼ cups sugar
3 tablespoons hot water
1 cup Swans Down flour

1 teaspoon baking powder
1 lemon, grated rind and ½ the juice

Beat the yolks very light and fold in the sugar. Add the lemon rind and juice, then the flour with the baking powder sifted in it, and the hot water. Add the whites beaten very stiff last. Bake in a very slow oven forty-five minutes.

Sponge Cake.

Mrs. L. B. Andrews.

2 cups sugar
4 eggs
2 cups flour

2 teaspoons baking powder
¾ cup boiling water
A pinch of salt

Beat eggs, add the sugar, then the water.

Hot Water Sponge Cake.

Mrs. J. M. Coburn.

4 eggs
2 cups sugar
2 cups flour
2 teaspoons baking powder

Grated peel and two teaspoons
lemon juice
 $\frac{3}{4}$ cup boiling water

Beat the yolks very light, add the sugar and beat again; add the lemon peel and juice, then the whites beaten very stiff and the flour sifted three times, with the baking powder in it. Add the hot water last.

Ideal Sponge Cake.

Mrs. J. M. Coburn.

4 eggs
1 level cup granulated sugar
 $\frac{3}{4}$ cup flour

Grated rind of one lemon
1 tablespoon lemon juice
Pinch of salt

Break the eggs, putting the yolks into the mixing bowl and the whites on a platter. Beat the whites (with the pinch of salt) with a whip until they will stand up and are stiff and dry. Beat in half the sugar and set aside. Next, beat the yolks the same time as the whites, **go by the clock**, adding sugar after beating, in the same way. Stir into this the lemon rind and juice. See that the oven is right. Grease a brick-shaped pan, with a paper in the bottom. Then toss the whites and yellows together, and blend with the beater. Sprinkle the flour in little by little, folding it under with a large spoon. Sprinkle sugar on top before putting in the oven. Bake twenty-five minutes in a steady moderate oven. Take out of pan as soon as it can be handled and cool on an inverted sieve.

Jelly Roll.

Mrs. C. A. Federman.

4 eggs
1 cup sugar
1 cup flour

2 level teaspoons baking powder
A pinch of salt
1 teaspoon lemon flavoring

Beat the eggs well, add the sugar, the flour with the baking powder sifted in it, the salt and flavoring. Bake in a long shallow tin and when done turn onto a cloth; sprinkle with powdered sugar and spread with jelly. Roll up. Roll the cloth around the cake and pin it. The cake will not break unless it has been baked in too thick a loaf, and will retain its shape by cooling in the cloth.

Gold Cake.

Mrs. Mary K. Hammond.

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cups sugar
3 cups flour
2 teaspoons baking powder

1 cup milk
Yolks of six eggs
Lemon extract

Sunshine Cake.

Mrs. James McQueeney.

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|---------------------------|--|
| 7 eggs (whites) | 1 cup flour, measured after sifting five times |
| 5 eggs (yolks) | |
| 1 cup granulated sugar | 1/4 teaspoon cream of tartar |
| 1 teaspoon orange extract | |

Beat the yolks stiff and set aside. Add pinch of salt and the cream of tartar to the whites and beat stiff. Add the sugar and beat well. Add the flavoring and the beaten yolks and stir lightly. Last, carefully fold in the flour. Bake in a moderate oven for forty or fifty minutes.

Angel Food.

Mrs. Thornton Cooke.

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|----------------------------------|--|
| 11 egg whites (12 if small) | 1 cup pastry flour sifted with a pinch of salt |
| 1 1/2 cups sugar | Vanilla to taste |
| 1 level teaspoon cream of tartar | |

Angel Food Cake.

Mrs. Walter Ladd.

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|--|-------------------------------|
| 1 1/2 tumblers sugar, sifted three times | 1 1/2 tumblers whites of eggs |
| 1 tumbler flour (level) sifted six times | 1 teaspoon cream of tartar |
| | A pinch of salt and flavoring |

Beat the egg whites until foamy; to them add one-half the cream of tartar, and the sugar and beat well. Put the remainder of the cream of tartar in the flour, and fold into the eggs and sugar, stirring as little as possible. Bake in a slow oven forty-five minutes to an hour.

Angel Food Cake.

Mrs. John E. Troup.

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|-----------------------------|------------------------------|
| Whites of nine eggs | 1 teaspoon vanilla |
| 1 1/4 cups granulated sugar | 1/2 teaspoon cream of tartar |
| 1 level cup flour | A pinch of salt |

Sift the flour five times, measure and set aside. Sift the sugar once measure and set aside. Add a pinch of salt to the whites, beat until they are frothy. then add the cream of tartar and beat until they will stand in a sharp point. Then add the sugar. Do this all at once and fold in until the mixture looks glossy. Add the flavoring and the flour, all at once. Fold in lightly until it has all disappeared. Put the mixture in an Angel cake pan ungreased. Pass a knife around through the cake and slam the pan down on the table with great force three times. Place in the gas oven with burners turned very low and bake one hour.

A Simple Cake.

Mrs. Walter Ladd.

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|------------------|-------------------------------|
| 1 egg | 1/4 cup butter |
| 1 cup sugar | 1/2 cup milk |
| 1 3/8 cups flour | 1 1/2 teaspoons baking powder |

Flavor as desired. Mix all ingredients together and beat thoroughly. This is a recipe which may be used in a number of ways; a small loaf, cup cakes or as a layer cake.

Cake That Never Fails.

Mrs. John E. Troup.

2 cups sugar
 $\frac{1}{2}$ cup butter
 1 cup milk

3 cups flour
 2 teaspoons baking powder
 Whites of five eggs, beaten stiff

Beat the butter and sugar to a cream; add the milk and flour with the baking powder sifted in it, and last, fold in the whites of the eggs. Flavor with lemon or vanilla.

Nougate Cake.

Mrs. John M. Hazelton.

Mix in the order given:

2 cups sugar }
 $\frac{1}{2}$ cup butter } cream

1 cup warm water

$2\frac{1}{2}$ cups Swans Down flour

$2\frac{1}{2}$ teaspoons baking powder

Bake in layers.

Whites of 4 eggs, beaten stiff
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ teaspoon lemon

sifted together

Cheap White Cake.

Mrs. Thomas F. Flaherty.

Break the whites of two eggs into a cup, add enough butter to make one-half cup, and fill the cup with milk. Sift into the mixing bowl: one cup of sugar, one and one-half cups of flour, and a heaping teaspoon of baking powder. Add the first mixture to this, and one teaspoon of vanilla and beat for five minutes. Bake either in a loaf or in layers.

White Cake.

Mrs. C. A. Dunham.

$1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup butter
 $\frac{3}{4}$ cup milk

Flavor to taste

2 cups flour
 1 teaspoon baking powder
 Whites of four eggs

White Cake.

Mrs. W. P. Holmes.

2 cups sugar
 1 cup butter
 1 cup milk
 4 cups flour

Whites of seven eggs

2 teaspoons cream of tartar
 1 teaspoon soda
 1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon almond extract

Rub the butter and sugar to a cream, add the milk with the soda dissolved in it, and two cups of flour. Then stir in lightly the well beaten whites, adding last the remainder of the flour with which the cream of tartar has been sifted and the flavoring. Mix together as quickly as possible. This cake is very nice for layer cake or it may be baked in a loaf and iced.

White Cake.

Mrs. Robert Gillham.

1½ cups sugar
 ½ cup butter
 1 cup milk
 3 level cups flour

3 rounding teaspoons baking powder
 4 whites of eggs
 A pinch of salt
 Flavoring

Frosting. 1 cup sugar, 2 whites of eggs, ½ cup hot water, 10 or 12 marshmallows. One half of this cake recipe, using whites of two eggs or one whole egg makes delightful little cup cakes to serve hot for afternoon tea.

Silver Cake.

Mrs. J. M. Coburn.

½ cup butter
 1 cup sugar
 ½ cup milk
 Whites of four eggs

2 cups flour
 ½ teaspoon soda
 1 teaspoon cream of tartar
 Flavor with vanilla or almond

Delicate Cake.

Mrs. A. R. Meyer.

½ measure of whites of eggs
 ½ measure butter
 1¾ measures sugar
 3 measures flour

1 measure milk or water
 2 rounded teaspoons baking powder (if a cup is used as a measure)

Cream the butter and half of the sugar together. Beat the eggs well and add to them the remainder of the sugar. Beat well. To the creamed butter and sugar add one cup of flour, then a little water, then another cup of flour, and so on until all is used. Put the baking powder in the last cup of flour and pass through a sieve. Last add the eggs. Flavor as desired and bake. This cake may be made in a great variety of ways by means of nuts, coloring matter or in layers with filling.

Minnehaha Cake.

Mrs. Walter Ladd.

3 cups flour (sifted 5 times)
 1 cup milk (or water)
 2 cups sugar
 ¾ cup butter

Whites of six eggs
 2 teaspoons baking powder
 Flavoring

Beat all together thoroughly for about ten minutes.

Filling. To the usual boiled icing add one-half cup chopped nuts and one-half cup chopped raisins. A very nice filling and one that keeps well.

White Ginger Cake.

Miss Jean Gair.

- | | |
|---------------------|---|
| 4 cups sifted flour | 1 teaspoon soda |
| 1 cup butter | $\frac{1}{2}$ teaspoon each, nutmeg and |
| 2 cups sugar | cinnamon |
| 1 cup sour milk | 1 teaspoon ginger |
| 2 eggs, well beaten | |

Rub the flour and butter together until they are reduced to crumbs, then add the sugar and rub until the mixture is once more crumbly. Measure out two cups of these crumbs and set away in a cool place. Into what remains stir the beaten eggs, the sour milk with the soda stirred in it, and the spices. Butter a dripping pan and measure out one cup of the crumbs that were set aside, and spread evenly over the bottom of the pan. Spread the batter out thin. Spread the remaining cupful of crumbs on top. Bake in a moderate oven.

Ginger Cake.

Mrs. A. S. Van Valkenburgh.

- | | |
|---------------------------------|--------------------------------|
| $\frac{1}{2}$ cup sugar | 2 teaspoons soda in |
| 1 cup molasses | 1 cup boiling water |
| $\frac{1}{2}$ cup melted butter | 1 tablespoon ginger |
| 3 cups flour | Add last, two well beaten eggs |

Ginger Bread.

Mrs. E. T. Hubbell.

- | | |
|----------------------------|---------------------|
| 1 cup New Orleans molasses | 1 egg |
| 1 cup boiling water | 1 teaspoon soda |
| 2 heaping cups flour | 1 teaspoon ginger |
| $\frac{1}{2}$ cup butter | 2 tablespoons sugar |

Stir butter and sugar together and then rub into the flour until smooth. Add the molasses and the yolk of egg. Then the boiling water, and lastly the soda, ginger and white of egg beaten stiff.

Soft Ginger Bread.

Mrs. Thos. F. Flaherty.

- | | |
|--------------------------------|----------------------------|
| 1 cup sugar | 1 teaspoon ginger |
| 1 cup molasses | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup butter | 1 teaspoon cloves |
| 1 cup sour milk | 1 teaspoon baking powder |
| 1 teaspoon soda (in sour milk) | 2 eggs |
| $2\frac{1}{2}$ cups flour | $\frac{3}{4}$ cups raisins |

Soft Ginger Bread.

Mrs. J. M. Coburn.

- | | |
|--|---|
| $\frac{1}{2}$ cup butter or Crisco | 2 cups flour |
| $\frac{1}{2}$ cup brown sugar | $\frac{1}{2}$ teaspoon each, ginger and |
| $\frac{1}{2}$ cup molasses | cinnamon |
| $\frac{1}{2}$ cup boiling water | 1 egg |
| $\frac{1}{2}$ teaspoon soda (in the water) | |

Cream the butter, sugar and molasses; dissolve the soda in the boiling water, and mix the spices in the flour. Stir all together, beating vigorously until perfectly smooth then add the beaten egg. Bake either in a sheet or in small muffin tins, but bake slowly.

Graham Torte.

"The Milky Way."

- | | |
|------------------------------|--------------------------|
| 5 eggs | 1½ teaspoons salt |
| 1 cup ground Graham crackers | 2 cups sugar |
| 1 cup ground nut meats | 1 teaspoon baking powder |

Beat egg yolks thick, add the sugar, then the ground crackers and the nut meats, mixed with the baking powder; put in the whites of eggs beaten stiff, and bake in layer cake tins. Fill the torte with a layer of custard and a layer of whipped cream.

Decorative and Plain Icing.

Mrs. W. F. Corbin.

- | | |
|---------------------------|-----------------------------------|
| 4 whites of eggs | ½ teaspoon baking powder and |
| 2½ cups sugar | tartaric acid mixed (in the pro- |
| 1 cup water | portion of 1 part acid to 2 parts |
| 1 teaspoon lemon juice or | baking powder) |

Make a syrup of two cups of the sugar and the water and cook until it drops thick from the spoon. Have the whites beaten stiff and smooth with the half cup of sugar added. Add the syrup to the eggs a little at a time, letting the last cook until it threads. After beating well, put it over a pan of hot water and add the powder or the lemon juice). Cook until it piles without sinking—if it is to be used for decorating. Plain icing will not require so much cooking. The decorative icing can be beaten back smooth with a spoon.

Boiled Icing.

- | | |
|---------------------|----------------------------|
| 1 cup sugar | ¼ teaspoon cream of tartar |
| ¼ cup boiling water | White of one egg |

Put sugar, water and cream of tartar in a sauce pan, stir until dissolved and let come to a boil slowly. Let it boil without stirring until syrup will form a long thread when dropped from a fork. Pour very slowly onto the stiffly beaten whites, beating continually until the mixture is cold and the right consistency to spread. Flavor as desired.

Boiled Icing.

Mrs. A. S. Van Valkenburgh.

- | | |
|------------------|--------------------------|
| White of one egg | 4 tablespoons cold water |
| 1 cup sugar | |

Put in a double boiler and beat with the egg beater until the right consistency.

Uncooked White Icing.

Mrs. E. T. Hubbell.

- | | |
|---------------------------|-------------------------------|
| 2 cups pulverized sugar | Butter the size of a hazelnut |
| 2 tablespoons sweet cream | |

Rub the sugar and cream together, putting in the cream gradually, then rub the butter into the mixture. Spread on cake and spread fruit juice over the icing.

Marshmallow Icing.

Mrs. J. M. Colburn.

2 cups sugar
 $\frac{1}{2}$ cup boiling water

1 level teaspoon gelatine
 2 egg whites

Dissolve the gelatine in a tablespoon of water. Boil the sugar and water until it threads, turn the gelatine into it and pour over the stiffly beaten whites. Beat continually until cold and the right consistency to spread. Flavor with vanilla or a few drops of lemon juice.

Caramel Icing.

2 cups light brown sugar
 $\frac{1}{2}$ cup milk

2 teaspoons butter
 $\frac{1}{2}$ teaspoon vanilla

Cook sugar and milk together until it will form a soft ball when dropped into cold water. Take from fire, add the butter and set aside until nearly cold; then add the flavoring and beat until the right consistency to spread.

Maple Frosting.

1 pound soft maple sugar
 $\frac{1}{4}$ to $\frac{1}{2}$ cup boiling water

2 eggs (whites)

Break the sugar into small pieces, add the water, boil until it threads and pour over the stiffly beaten whites. Continue beating until cold.

Chocolate Filling.

Mrs. Andrew S. Buchanan.

1 $\frac{1}{2}$ pounds brown sugar
 $\frac{1}{4}$ pound Baker's chocolate

$\frac{1}{2}$ pint sweet milk
 Flavor with vanilla

Boil until ready to candy. Stir it down while cooking until thick. Let it cool and spread on the cake.

Boiled Chocolate Icing.

1 cup sugar
 $\frac{1}{2}$ cup water
 2 egg yolks

1 ounce melted chocolate
 1 teaspoon vanilla

Boil sugar and water until it threads. Pour slowly over the beaten yolks, beating continually. Melt the chocolate over hot water and pour slowly into the hot mixture. Beat until cool and add vanilla.

Chocolate Fudge Icing.
(Uncooked).

Mrs. John E. Troup.

2 squares chocolate
 1 tablespoon melted butter
 1 egg yolk

2 tablespoons cream
 About two cups pulverized sugar
 1 teaspoon vanilla

Melt the chocolate, add the butter; let cool, then add the egg yolk, unbeaten; then the cream and vanilla and then sift in enough sugar to make it quite stiff.

Fig Filling.

$\frac{1}{2}$ pound figs chopped fine
 $\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup boiling water
1 tablespoon lemon juice

Mix ingredients in order given and cook in a double boiler until thick enough to spread.

Honey Icing.

$\frac{1}{2}$ cup honey
2 egg whites

A few drops lemon extract or
lemon juice

Boil the honey until it forms a hard ball when dropped in cold water. Pour it slowly over the beaten whites of eggs, and beat continually until cold. Flavor, and set over a pan of hot water and fold gently for two minutes.

Lady Baltimore Filling.

1 cup figs
1 cup English walnuts or
pecans
 $\frac{3}{4}$ cup raisins

2 cups granulated sugar
 $\frac{1}{2}$ cup water
Whites of three eggs

Make a boiled icing by boiling the sugar and water together to the soft ball stage, and pouring it boiling hot over the beaten whites of the eggs. Continue beating until cold and stiff enough to spread. Put the figs, nuts and raisins through the meat grinder and stir them into the icing.

Cookies

Cookies.

Mrs. Charles E. Smith.

1 cup Crisco (scant)
1½ cups sugar
3 eggs—well beaten
1 teaspoon cinnamon
½ teaspoon salt

1 cup raisins
1 cup nuts
2 cups oatmeal
2¼ cups flour
1 teaspoon soda in
¼ cup hot water

} ground

Drop on buttered tins and bake in moderate oven.

Cookies.

Mrs. H. B. Leavens.

1 cup sugar
1 cup butter
2 eggs

3 cups flour
½ teaspoon mace
½ teaspoon salt.

After chilling mixture, roll very thin on a well floured board and cut with biscuit cutter. Bake in a moderate oven.

Excellent Cookies

Mrs. John E. Troup.

Cream ½ cup butter
add 1 cup sugar
1 egg beaten well

½ cup sour cream or milk
to this add
¼ teaspoon soda sifted

Sift 2½ cups flour with 3½ level teaspoons of baking powder, beat all well and add one teaspoon vanilla. Drop from spoon onto greased tin, sprinkle with cocoanut and bake in a slow oven.

Drop Butter Cookies.

Mrs. F. C. Shryock.

1 cup sugar
½ cup butter
½ cup sour milk or cream
1 egg

1 teaspoon soda
½ teaspoon salt
2 cups flour

Flavor and drop from spoon and sprinkle with sugar.

Sugar Cookies.

Mrs. Hoyle Jones.

½ cup shortening }
1 cup sugar } cream
3 tablespoons milk

3 eggs beaten separately
½ teaspoon salt
2 teaspoons baking powder (level)
½ teaspoon vanilla

Flour enough so that dough can be rolled thin. Cut, sprinkle with sugar and nutmeg and bake in hot oven.

Sour Cream Cookies.

Mrs. G. W. Tourtellot.

2 cups sugar	} cream	1½ cups sour cream
½ cup butter		1½ teaspoons soda
½ cup lard		5 cups flour
2 eggs beaten separately		

Roll thick and sprinkle with nutmeg.

Chocolate Cookies.

Winnifred Haines.

1 cup brown sugar	1¾ cups flour
½ cup milk	½ teaspoon soda
2 eggs	¼ teaspoon salt
½ cup melted butter (soften well rather than melt).	2 squares chocolate (scant)
	1 cup nut meats (pecans best)

Mix and sift dry ingredients. Cream butter and sugar. Add beaten yolks of eggs. To this add dry ingredients and milk alternately. Add melted chocolate. Fold in whites of eggs and nuts. Drop by tablespoon on buttered and floured sheets or tins, one inch apart. Bake in moderate oven.

Jane Doud's Fruit Cookies.

Mrs. Frank P. Burnap.

1 cup sugar	2 teaspoons cream of tartar (level)
3 cups flour	1 teaspoon soda (level)
½ cup butter	½ cup milk
1 egg	1 teaspoon vanilla

Filling for Cookies.

½ cup sugar
½ cup warm water
1 teaspoon flour

1 cup chopped raisins, dates, or figs—or combination of raisins and dates. Cook until thick, then cool.

Roll dough until very thin and cut in squares. Put filling between layers and bake in hot oven until brown.

Mrs. Ward's Ginger Cookies.

Mrs. L. H. Russell.

1 cup lard	1 cup sugar
1 cup molasses	1 tablespoon ginger
½ cup water	1 teaspoon soda

Flour to make so they can be rolled. Careful not to mix them too much. When dough is ready to roll take off small piece, form into a ball and flatten into a cookie and bake. Easiest way to roll any cookie.

Ginger Snaps.

Mrs. J. M. Coburn

1 cup molasses
 $\frac{1}{2}$ cup lard or Crisco
 $\frac{1}{2}$ teaspoon salt

1 teaspoon soda
 1 heaping tablespoon crystallized
 or preserved ginger
 Flour

Scald the molasses and shortening together and cool. Put the ginger through the food chopper, dissolve the soda in a teaspoon of hot water. Stir all ingredients together, add flour enough to make a dough as soft as can be handled. Roll very thin and bake in a moderate oven.

Cookies.

Mrs. H. B. Leavens.

$1\frac{1}{2}$ cups flour
 1 cup brown sugar
 1 cup seedless raisins

1 cup broken nut meats
 $1\frac{1}{2}$ cups oatmeal
 Mixed spices to taste

Mix these ingredients.

Add: 1 cup sour cream, 1 teaspoon soda in a bit of hot water, $\frac{1}{2}$ cup melted butter, 3 eggs well beaten. Drop teaspoonfuls 2 inches apart on a well greased pan. Moderate oven.

Oatmeal Cookies.

Mrs. J. M. Coburn.

$1\frac{1}{2}$ cups brown sugar
 1 scant cup butter or substitute
 2 cups oatmeal
 2 cups flour
 2 eggs

1 teaspoon soda—sifted in the flour
 1 teaspoon cinnamon
 4 tablespoons sweet milk
 1 pound dates seeded and chopped

Drop in dabs on a baking sheet and bake in a moderate oven.

Peanut Cookies.

2 tablespoons butter
 $\frac{1}{4}$ cup sugar
 1 beaten egg
 2 tablespoons milk

$\frac{1}{2}$ cup flour
 1 teaspoon lemon juice
 1 teaspoon baking powder
 1 cup peanuts, chopped or ground

Drop on buttered tins an inch or more apart.

Rocks.

Mrs. A. S. Van Valkenburgh.

$1\frac{1}{2}$ cups sugar
 1 scant cup butter
 $1\frac{1}{2}$ cups chopped raisins
 3 cups flour
 3 eggs
 Pinch salt

1 teaspoon soda (level) dissolved
 in a little warm water
 2 tablespoons sweet milk
 1 teaspoon cinnamon
 1 lb. English walnuts, chopped

Drop in tins with teaspoon, 2 inches apart.

Rocks.

Miss Arion Jordon.

- | | |
|-----------------------|----------------------------------|
| 1 cup sugar | 2½ cups flour |
| ½ cup butter | 1 teaspoon allspice. |
| ½ cup molasses | 1 teaspoon cinnamon |
| 3 eggs | Nutmeg |
| ½ lb. dates | 1 teaspoon soda dissolved in hot |
| ½ lb. English walnuts | water |
| 1 cup raisins | 1 teaspoon baking powder |

Drop in greased pan. Bake in moderate oven.

Delicious Rocks.

Mrs. Edward O. Faeth

- | | |
|-----------------------------|----------------------------|
| 1 lb. raisins | 1 small teaspoon soda |
| 1 lb. coarsely chopped nuts | dissolved in water |
| ½ cup butter | 1½ cups sugar |
| 3 cups sifted flour | ½ teaspoon nutmeg & cloves |
| 2 teaspoons baking powder | 1 teaspoon cinnamon |
| 3 eggs | 1 teaspoon vanilla |
| | 2 squares chocolate melted |

Cream butter and sugar, add eggs, flour, etc., lastly nuts and raisins. Drop in buttered pan from a teaspoon, bake.

Minstrels.

Mrs. J. M. Coburn

- | | |
|------------------------------|---------------------------------|
| 1 cup brown sugar | 1 teaspoon baking powder |
| ½ cup butter or substitute | 1 cup flour or a little more if |
| 3 tablespoons milk | necessary to make the batter |
| 2 eggs | stiff enough to hold its shape. |
| 1 cup figs chopped very fine | |

Drop in dabs on a baking sheet and bake in a moderate oven.

Hard Tack.

Mrs. John D. Myers.

- | | | |
|-----------------|-------|---------------------------------|
| 1 cup sugar | } mix | Add 2 eggs well beaten together |
| 1 cup flour | | 1 cup nuts |
| ½ teaspoon salt | | 1 cup dates |
| ¼ teaspoon soda | | |

Bake in thin layer slowly. Cut in strips. This will keep a long time.

Brownies.

Mrs. John D. Myers.

- | | |
|--------------------------|---------------------|
| 2 eggs | ½ cup melted butter |
| 1 cup sugar | ½ cup chopped nuts |
| ½ teaspoon salt | ½ cup flour |
| 2 sqs. chocolate, melted | 1 teaspoon vanilla |

Bake about one-half hour in very moderate oven. Cut in squares

Brownies.

Mrs. J. M. Coburn.

- | | |
|---------------------------------|-----------------------------------|
| $\frac{1}{2}$ cup melted butter | 1 egg, unbeaten |
| 1 cup sugar | $\frac{1}{2}$ cup chopped walnuts |
| $\frac{1}{2}$ cup flour | $\frac{1}{2}$ teaspoon vanilla |
| 2 squares melted chocolate | A dash of cinnamon |

Spread about one third inch thick in a baking pan. Bake twenty minutes and when cold cut in squares.

Chocolate Cookies.

Mrs. John Prince.

- | | |
|---------------------------------|---|
| $\frac{1}{2}$ cup melted butter | 2 squares Baker's chocolate, |
| 2 eggs | melted. |
| $\frac{3}{4}$ cup pastry flour | 1 teaspoon vanilla |
| 1 cup sugar | Nuts, $\frac{1}{2}$ to $\frac{3}{4}$ cup, as desired, |
| | pecans are best |

Bake from fifteen minutes to half an hour according to oven. Should be "chew-y" not crisp.

Squaws.

- | | |
|--|---|
| 1 square Baker's chocolate | $\frac{1}{2}$ cup flour |
| $\frac{1}{2}$ cup butter or substitute | $\frac{1}{4}$ teaspoon baking powder in flour |
| 1 egg | $\frac{1}{4}$ cup chopped nuts |
| $\frac{2}{3}$ cup sugar | $\frac{1}{8}$ cup dessicated cocoanut |
| $\frac{1}{4}$ teaspoon cinnamon | $\frac{1}{2}$ teaspoon vanilla |

Melt the butter and chocolate together, beat the egg and add to it the sugar, flour, flavoring, melted chocolate, and last the nuts and cocoanut. If desired either the cocoanut or nuts alone may be used. Let the mixture stand ten or fifteen minutes to stiffen then drop from a teaspoon on oiled tins and bake in a moderate oven.

Date Sticks.

Mrs. E. O. Moffatt.

- | | |
|---------------------------------|---------------------------|
| 2 eggs, beaten separately | 1 teaspoon vanilla |
| 1 cup dates cut fine | 3 tablespoons flour |
| 1 cup English walnuts, cut fine | 2 teaspoons baking powder |
| $\frac{3}{4}$ cup sugar | |

Add the beaten whites last. Bake in sheet in medium oven 20 minutes. When cold cut in strips the size of fingers and roll in powdered sugar.

Date Drop Cakes.

Mrs. J. M. Coburn.

- | | |
|---------------------|---------------------------|
| 2 eggs | 2 teaspoons baking powder |
| 1 cup sugar | 1 cup dates |
| 2 tablespoons flour | 1 cup walnut meats |

Seed and chop the dates, add chopped nuts, and dust with the flour. Beat the eggs light, stir in the sugar, then add the fruit and the baking powder. Spread thin in shallow pans and bake slowly for two minutes or until it drops. Allow it to cool in the pans and then in squares or strips.

Hermits.

- | | |
|---------------------------------|-------------------------------|
| $\frac{1}{2}$ cup butter | 2 tablespoons milk |
| $1\frac{1}{2}$ cups brown sugar | 1 teaspoon cinnamon |
| 2 eggs | $\frac{1}{4}$ teaspoon nutmeg |
| $\frac{1}{2}$ teaspoon soda | 1 cup raisins—chopped |

Cream the butter and sugar; dissolve the soda in the milk; flour the raisins; beat the eggs; then mix all ingredients together with sifted flour enough to make a dough that can be handled. Roll thin, cut and either sprinkle with sugar or put a raisin on top of each hermit.

Rolled Oats Macaroons.

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|-----------------------------------|----------------------------------|
| 1 tablespoon butter or substitute | 1 heaping teaspoon baking powder |
| 1 cup sugar | 1 teaspoon vanilla |
| $2\frac{1}{2}$ cups rolled oats | 1 pinch of salt |
| yolks 2 eggs | Whites of 2 eggs beaten stiff |

Nuts, raisins or cocoanut may be added if wished. Drop in little dabs three inches apart on a baking sheet and bake in a moderate oven.

Corn Flake Macaroons.

Mrs. Edward O. Faeth.

- | | |
|-------------------------------|--------------------|
| Whites of 4 eggs beaten stiff | 1 cup nut meats |
| 1 cup sugar | 3 cups corn flakes |
| 1 cup cocoanut | |

Drop from teaspoon onto greased pan and bake 20 minutes in a slow oven.

Macaroons.

Mrs. J. M. Coburn.

- | | |
|--------------------------------|--|
| 2 whites of eggs | $1\frac{1}{2}$ cup Post Toasties or Corn |
| $\frac{1}{2}$ saltspoon salt | Flakes |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{3}{8}$ cup dry cocoanut | |

Beat the eggs with the salt until very stiff and dry, fold in the sugar. If the cocoanut is coarse put it through the food chopper, then add it to the corn flakes—beating just enough to thoroughly mix; flavor, and drop in rounded teaspoonfuls on waxed paper on baking sheet, and bake in a very slow oven until lightly colored and dry. The success depends on the cool oven, so open the door a crack if necessary. This quantity makes fifteen macaroons.

Egg Kisses.

Mrs. John H. Hatcher.

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|--------------|-----------|
| 4 egg whites | Flavoring |
| 1 cup sugar | |

Beat the eggs very stiff, and add half the sugar. Continue beating and adding the remaining sugar a little at a time. Add a few drops of any flavoring you wish. Drop on the back of a baking tin and bake in a very slow oven about 50 minutes.

Drop Cup Cakes.

Mrs. James E. Goodrich.

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|----------------------------|--|
| 1 scant cup butter | 3 to 3½ cups flour (enough flour so that it will not run too much) |
| 2½ cups sugar | 2 teaspoons baking powder |
| 3 eggs (beaten separately) | Vanilla to flavor |
| 1 scant cup milk | |
- Drop from a spoon on floured tins. Serve hot or cold.

Cup Cakes.

Mrs. J. H. Kitchen.

Melt ¼ cup of butter, drop 2 eggs in the cup with the butter and fill up the cup with milk. Sift one cup of sugar, one and one-half cups of flour and one teaspoon of baking powder into a bowl, pour the first mixture in the center of the flour, add flavoring and beat thoroughly.

Muffin-Pan Ginger Cakes.

Miss Jean Gair.

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|--------------------------|--|
| 1 cup butter | 1 cup buttermilk |
| 2 cups light brown sugar | 2 teaspoons soda—1 in buttermilk and 1 in molasses |
| 4 eggs | 2 teaspoons ginger |
| 1 cup molasses | 2 teaspoons cinnamon |
| 4 cups flour | |

Cream Sponge Cakes.

Miss Jean Gair.

- | | |
|--------------------------|--------------------------|
| 2 eggs (beaten together) | 1 teaspoon baking powder |
| 1 cup sugar | ½ cup boiling water |
| 1 cup flour | |

Beat eggs, then add sugar, then flour and baking powder sifted together, then boiling water. Bake in moderate oven. When cakes are cool cut in half and put between pieces the following filling, then roll cakes in powdered sugar.

Filling.

Whipped cream with a little sugar and vanilla.

White Christmas Cakes.

An Old Moravian Recipe.

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|--|---------------------------|
| 3 pounds granulated sugar | 4 teaspoons grated nutmeg |
| 1½ pounds butter (chopped not creamed) | 3 teaspoons lemon extract |
| 12 eggs (not beaten) | 1 teaspoon baking powder |

Flour to make a soft dough (about eight quarts). Roll about one-fourth inch thick and cut like cookies.

Brown Christmas Cakes.

An old Moravian Recipe.

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|---|--|
| ¾ pound light brown sugar | 1 quart Porto Rico molasses |
| 4 tablespoons cinnamon | ¾ pound butter and lard mixed |
| 1 tablespoon cloves | 1 ounce soda, dissolved in a little milk |
| 1½ tablespoons ginger | Grated peel of 1 orange |
| ¾ wine glass brandy (this may be omitted) | |

Flour to make a stiff dough. Roll very thin, cut and bake like cookies.

Bow Knots.

- | | |
|----------------------------|-----------------------------|
| 2 eggs | 1 teaspoon baking powder |
| $\frac{1}{8}$ cup sugar | $\frac{1}{4}$ teaspoon salt |
| 1 tablespoon cream | $\frac{1}{4}$ teaspoon mace |
| 1 tablespoon melted butter | Flour |

Beat eggs, add sugar, then the other ingredients with flour enough to make a dough that can be handled. Roll into small pieces the size of a pencil, tie in bow knots, fry in deep fat and dust with sugar.

Doughnuts.

Mrs. H. H. Mayer.

- | | |
|----------------------|-----------------------------------|
| 4 large potatoes | Pinch of salt |
| 4 eggs | Flour |
| 1 cup milk | 4 heaping teaspoons baking powder |
| 2 heaping cups sugar | |

Boil potatoes, when cool mash very fine, add beaten eggs, milk, sugar and salt. Add just flour enough to stiffen and roll very thin, cut into rings. Drop into deep fat and fry brown. Drain on soft paper, and roll in powdered sugar.

Doughnuts.

Mrs. A. S. VanValkenburgh.

- | | |
|-----------------------------|---|
| 2 eggs | Flour enough to make soft dough |
| 1 cup sugar | 1 salt spoon each of salt and ground cinnamon |
| 1 cup milk | 1 teaspoon baking powder |
| 4 tablespoons melted butter | |

Walnut Wafers.

Mrs. J. M. Coburn.

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|--------------------------------------|----------------------------|
| 5 level teaspoons flour | 1 cup light brown sugar |
| $\frac{1}{4}$ teaspoon baking powder | 2 eggs |
| $\frac{1}{4}$ teaspoon salt | 1 cup English walnut meats |

Sift the flour, salt, and baking powder together, add the sugar and the nuts (cut in small pieces not ground). Last of all add the eggs beaten light. Spread thin in well greased square tins and bake in moderate oven. When quite cold cut in strips and remove from tins.

Cream Puffs.

Mrs. J. M. Coburn.

- | | |
|----------------------------------|---------------------|
| $\frac{1}{2}$ cup butter (scant) | 1 heaping cup flour |
| 1 cup boiling water | A pinch of salt |
| A pinch of soda | 3 eggs |

Stir the butter into the boiling water, add the soda and then stir in the flour while boiling. Take from the stove at once and continue the stirring until you have a perfectly smooth paste that leaves the sides of the pan, then add the eggs one at a time—unbeaten, and stir and beat each one in thoroughly. Drop in dabs on a baking sheet far enough apart to allow for their doubling in size, and bake in a moderate oven for thirty minutes. When cool, cut open with a sharp knife and fill with a cream made from

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|-------------------------|-----------------------------|
| 1 pint milk | 2 eggs |
| $\frac{1}{2}$ cup sugar | 2 heaping tablespoons flour |

Beat the eggs, sugar and flour together and stir them into the hot milk. Cook until thick and add $\frac{1}{2}$ teaspoon vanilla.

Ice Cream and Ices

Ice Cream.

Mrs. Walter Ladd.

(Custard)

- | | |
|-------------------------|-----------------------|
| $\frac{1}{2}$ cup sugar | 2 teaspoons vanilla |
| 1 pint milk | 1 pint cream, whipped |
| 2 eggs | |

Heat the milk and sugar in a double boiler to the boiling point. Beat the eggs, pour the hot milk on them and return to the fire to cook until the mixture will coat the spoon. Cool, and before freezing add the whipped cream and the vanilla. This amount will nearly fill a two-quart freezer and all fresh fruits may be added in season.

Peppermint Ice Cream.

Mrs. J. M. Coburn.

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|--|---|
| $\frac{3}{4}$ pound peppermint stick candy | 1 pint rich cream |
| 1 pint rich milk | $\frac{1}{2}$ teaspoon powdered arrowroot |

Dissolve the candy in the milk in a double boiler, add the arrowroot dissolved in a tablespoon of cold milk and cook a few minutes. Set aside to cool, then add the cream whipped until it is frothy and freeze.

Caramel Ice Cream.

- | | |
|---------------------------------|------------------------|
| 1 $\frac{1}{2}$ cups sugar | 1 egg |
| $\frac{1}{2}$ cup strong coffee | 1 level teaspoon flour |
| 1 pint milk | 1 pint cream |

Put two-thirds cup of sugar in an aluminum saucepan (or an iron frying pan) and melt slowly over a slow fire, stirring constantly until it is thoroughly dissolved and a rich golden brown color, then add the coffee and the milk. Beat the egg, stir into it the remaining cup of sugar and the flour; add to the hot liquid and stir until it boils. Set aside and when cool add the cream and freeze.

Chocolate Ice Cream.

- | | |
|--------------------|--------------------|
| 1 pint milk | 1 egg |
| 1 pint cream | 1 teaspoon flour |
| 1 cup sugar | A dash of cinnamon |
| 1 square chocolate | 1 teaspoon vanilla |

Melt the chocolate in a double boiler. Add the milk and cook until smooth. Stir in the beaten egg mixed with the sugar and flour. Cook for a minute and when cold, fold in the cream, whipped until frothy. Add the flavoring and freeze.

Peanut Brittle Ice Cream.

Mrs. J. M. Coburn.

- | | |
|------------------------------------|--------------------------|
| $\frac{1}{2}$ pound peanut brittle | 3 cups cream |
| $\frac{1}{2}$ cup sugar | 1 egg |
| 1 cup milk | 1 heaping teaspoon flour |

Grind the peanut brittle through the food chopper. Scald the milk and one cup of cream together. Beat the egg, add to it the sugar and flour and stir into the boiling milk. Let it cook for a minute then cool. Add to it the rest of the cream and a heaping cup of ground peanut brittle and freeze. Serve in glasses, with a spoonful of the ground brittle on top. This will serve eight people.

Orange Delicious.

Miss Frances Wood.

- | | |
|---------------------------|---------------------------|
| 1 pint of milk | Juice of four oranges |
| 3 level tablespoons flour | Grated rind of one orange |
| 3 cups sugar | 1 quart rich cream |
| Yolks of three eggs | |

Make a custard of the milk, sugar, eggs and flour; when cooked add the orange juice and rind, and when quite cold add the cream and freeze.

Orange Souffle.

Mrs. Fred S. Doggett.

- | | |
|-------------------|---------------------------------|
| 1 quart cream | 1 pint orange juice |
| Yolks of six eggs | $\frac{1}{2}$ box gelatine |
| 1 pound sugar | $\frac{1}{2}$ cup boiling water |

Soak the gelatine in a little cold water for fifteen minutes, add the boiling water and stir until dissolved. Mix the orange juice and sugar together until they form a syrup. Beat the yolks to a cream and whip the cream. Now, mix the syrup, gelatine and yolks together in a basin and stand the basin in ice water until the mixture begins to thicken, then stir in lightly the whipped cream. Turn into a mold, pack in ice and salt and let stand two hours. This should not be frozen as hard as ice cream and will serve ten people.

Coffee Mousse.

Mrs. Walter B. Richards.

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|---------------------|----------------------------|
| 1 cup strong coffee | 4 egg yolks |
| 1 cup sugar | 1 pint stiff whipped cream |

Beat yolks and sugar to a cream, very light. Add gradually the boiling coffee. Cook a few minutes and let stand over night. Add gradually the whipped cream, turn into a mold and pack in ice and salt for five hours.

Coffee Parfait.

Mrs. James P. Townley.

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|---------------------------|-----------------------------------|
| Yolks of five eggs | 4 tablespoons strong black coffee |
| 3 tablespoons sugar syrup | 1 pint stiff whipped cream |

Put the well beaten yolks into a saucepan, add the syrup and coffee. Stir constantly over a slow fire until it will make a thick coating on the spoon. Turn into a bowl and beat until light and cold. Mix in lightly the whipped cream. Turn into a three-pint mold and pack in ice and salt for five hours.

Maple Parfait.

Mrs. A. S. Van Valkenburgh.

6 egg yolks
 $\frac{3}{4}$ cup maple syrup

1 pint rich cream

Beat the yolks until light and add the maple syrup. Place the mixture on the stove and stir until thick enough to make a thick coating on the spoon. Turn into a bowl and beat until cold, then add the cream whipped to a stiff froth. Stir lightly together and turn into a three-pint mold. Pack in ice and salt four hours.

Red Hot Mousse.

Mrs. J. M. Coburn.

$\frac{1}{2}$ cup red cinnamon drops
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup water

1 teaspoon gelatine
 1 pint double cream

Boil the "red hots," sugar and water to a syrup. Dissolve the gelatine in a little cold water, add to the hot syrup and stir until it begins to thicken. Stir this into the stiffly whipped cream. Turn into pound baking powder cans and pack in ice and salt for three hours. Serve in tall glasses with a dab of whipped cream on each.

Pineapple Sherbet.

Mrs. John H. Hatcher.

5 cups milk and cream
 $2\frac{1}{2}$ cups sugar
 Grated rind of one lemon

Juice of two lemons
 1 small can grated pineapple

Stir one-half the sugar into the milk and cream and freeze until "slush." Mix the remaining sugar with the lemon rind, juice and pineapple, add it to the partly frozen mixture and finish freezing. This makes two quarts. For orange sherbet, use two oranges, the grated rind and juice and one lemon, and not quite as much sugar.

Strawberry Milk Sherbet.

2 cups milk
 2 cups sugar

$1\frac{3}{4}$ cups strawberry pulp
 $\frac{1}{4}$ cup lemon juice

Mash the strawberries through a fine sieve, add sugar and lemon juice. Stir until well mixed. Add the milk and freeze.

Strawberry Sherbet.

2 quarts strawberries
 2 cups sugar

Juice of one-half lemon
 1 cup water.

Mash the strawberries through a sieve, pressing through all the pulp; add the sugar, lemon juice and water and freeze. Serve in glasses with whipped cream on top.

Milk Sherbet.

Mrs. Edward T. Hubbell.

1 pint cream
 1 pint milk

1 pint granulated sugar
 Juice of three lemons

Dissolve the sugar in the milk and cream. When the mixture is half frozen, put in the lemon juice and finish freezing.

Milk Sherbet.

Mrs. E. O. Moffatt.

- | | |
|--------------------------|--------------------|
| 6 lemons | 4 pints whole milk |
| 1 quart granulated sugar | 1 pint cream |

Slice three of the lemons very thin. Pour the lemon juice and sliced lemons over the sugar and stand in the ice box several hours. Pack the freezer, pour in the lemons and sugar, then the milk and cream and begin freezing at once. One-half the recipe makes enough for an ordinary family. The cream may be omitted, but it is an improvement.

Cranberry Sherbet.

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|---------------------|--------------------|
| 1 quart cranberries | Juice of one lemon |
| 1 pound sugar | 1 pint water |

Cook the cranberries with one pint of water and the sugar as you would for sauce. Strain, add the lemon juice and another pint of water and freeze, not too stiff. Serve in sherbet glasses with the meat course.

Three Fruit Sherbet.

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|-----------|---------------|
| 3 lemons | 3 bananas |
| 3 oranges | 1½ cups sugar |
| | 1 pint water |

To the juice of the lemons and oranges, and the grated rind of one orange, add the bananas mashed to a pulp, the sugar and water. Freeze.

Lemon Ginger Sherbet.

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|-----------------------------|----------------------|
| 4 lemons | 2 cups sugar |
| 4 ounces crystalized ginger | 4 cups boiling water |

Grate the peel of one lemon; add the ginger after chopping it fine, and pour over it the boiling water. Let it steep for ten minutes. When cool, add to it the lemon juice and sugar. Stir until dissolved, and freeze.

Hot Chocolate Sauce.

Mrs. C. C. Courtney.

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|----------------------------|---------------------|
| 1 square of chocolate | ¾ cup boiling water |
| 1 tablespoon melted butter | 1 cup sugar |

Melt the chocolate, add the butter and blend well. Pour over it the boiling water, very gradually, stirring gently. Add the sugar, boil about fifteen minutes, cool slightly and add one-half teaspoon vanilla, if you like. (I never use extracts when it can be avoided.)

Chocolate Fudge Sauce.

Miss Margaret L. Coburn.

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|-----------------------------|--------------------|
| 2 squares Baker's chocolate | ½ cup cream |
| ¾ cup light brown sugar | ½ teaspoon vanilla |

Melt the chocolate over hot water. Stir into it the sugar and the cream. Boil about five minutes, add the vanilla and serve on ice cream with or without chopped nuts.

Maple Nut Sauce.

Boil one cup of maple syrup for five minutes or until it is as thick as molasses; then add two tablespoons of finely chopped pecan meats. Serve at once with maple mousse or vanilla ice cream.

Jelly and Preserves

Spiced Crab Apple Jelly.

Mrs. J. M. Coburn.

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|----------------------|------------------------------|
| 1 peck crab apples | 2 tablespoons whole cloves |
| 1 pint cider vinegar | 4 tablespoons stick cinnamon |
| 2 pints water | Sugar |

Break up the cinnamon and tie it with the cloves in a little muslin bag; put with the crab apples into a porcelain lined kettle, add the vinegar and the water, and cook until the crabapples are soft. Strain, measure the juice and with each cup of juice, use a cup of sugar.

Three Fruit Jelly.

- | | |
|---------------|---------------------|
| 3 quinces | 1 quart cranberries |
| 3 tart apples | 1 quart water |

Cut the quinces and apples in pieces without peeling, add the washed cranberries and the water and cook until the quinces are tender. Strain, measure the juice and boil it for twenty minutes. Add the same quantity of sugar as juice, and boil two or three minutes, or until it jells. This makes fifteen large glasses.

Rhubarb.

Mrs. W. J. Berkowitz.

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|------------------|------------------------------|
| 2 pounds rhubarb | $\frac{1}{2}$ an orange peel |
| 1 cup sugar | |

Clean and cut the rhubarb into cubes, cover with boiling water for ten minutes by the clock. Drain, add sugar and finely cut orange peel and simmer three-quarters of an hour.

Rhubarb Jam.

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|------------------|----------------------------------|
| 2 pounds rhubarb | Juice and grated rind of 1 lemon |
| 2 pounds sugar | |

Wash and peel the rhubarb and cut into three-fourths-inch pieces. Add the sugar and lemon, and boil slowly for an hour or more. Rhubarb and pineapple in equal quantites, with sugar in the same proportion make a delicious jam, also.

Red Raspberry Jam. (without cooking)

Mrs. Willis C. Allen.

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|-------------------------|--------------------------|
| 1 pound red raspberries | 1 pound granulated sugar |
|-------------------------|--------------------------|

Put the berries and sugar in a bowl, mix thoroughly, but do not crush any more than necessary. Let them stand three days, stirring frequently until the sugar is thoroughly incorporated, or dissolved. Do not cook. Put in glasses, and simply cover to keep out dust. Keep in a cool place.

Plum Conserve.

Miss Elizabeth Thacher.

5 pounds blue plums 6 oranges
 5 pounds sugar 3 lemons

Peel oranges and lemons and slice. Seed the plums, put sugar and fruit down over night. Cook two hours. Add one pound English walnut meats, cut small, and seal.

Plum Jam Hunc.

4 pounds large blue plums 2 oranges
 3 pounds sugar 1½ cups raisins

Cut the plums in small pieces after removing the stones. Put them in a preserving kettle over a slow fire, and let them cook in their own juice for twenty minutes, stirring occasionally. Then add the sugar, raisins, and the grated rind and juice of the oranges, and cook until thick—about half an hour. Put in jelly glasses and when cold cover with parafine.

Jim-Jam.

Juice from 3 pounds currants 1 cup seeded raisins
 3 pints red raspberries 1 orange
 3 pounds sugar

Remove the seeds and coarse membrane from the orange, and chop it, peel and all. Cut the raisins in small bits, then put all ingredients together and boil slowly for an hour or more, stirring frequently. Serve with meats.

Cranberry Marmalade.

1 quart cranberries 1 orange
 1½ cups cold water ¼ pound raisins
 1 cup boiling water 1 pound granulated sugar
 ¼ pound walnut meats

Cover the cranberries with the cold water and cook until the skins break and the berries are soft. Press them through a coarse sieve, and return to the fire, adding the boiling water, the walnut meats, chopped, the orange, cut in small pieces, and the seeded and chopped raisins. Cook for fifteen minutes, stirring frequently, then add the sugar and continue cooking until thick. This may require an hour. Stir frequently to prevent scorching. Pour into glasses and when cold, seal.

Carrot Marmalade.

Miss Josephine Switzer.

1½ pounds carrots 2 pounds sugar
 2 whole lemons

Remove the seeds from the lemons and save the juice. Run the carrots and lemons separately through the finest cutter of the meat grinder. Cook both separately in just enough water to cook them. Put them together, add the sugar and lemon juice and cook until thick. Some add a little piece of ginger root.

Amber Marmalade.

Mrs. Hoyle Jones.

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|----------------|---------------|
| 1 large orange | 1 grape fruit |
| 1 lemon | Sugar |

Slice the fruit very thin, rejecting seeds and core. Measure and add three times that quantity of water. Let stand over night. Boil ten minutes, add pint for pint of sugar and again let stand over night. Boil gently for about two hours, or until mixture jellies, stirring as little as possible. This makes twelve glasses.

Orange Marmalade.

Mrs. J. M. Coburn.

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|-----------|----------|
| 4 oranges | 2 lemons |
|-----------|----------|

Slice very thin and cut slices in small pieces. To every pound of sliced fruit add three pints of cold water. Let stand twenty-four hours. Boil one hour, and set aside again for twenty-four hours. Measure, and to each pint, add one pint of sugar. Boil two hours or until it jellies.

Heavenly Hash.

- | | |
|------------------------|--------------------------|
| 1 quart gooseberries | 1 grated pineapple |
| 1 pint currants | 1 pound walnuts, chopped |
| 1 pint red raspberries | 8 cups granulated sugar |

Put all together in a graniteware preserving kettle and cook very slowly until thick.

Red Watermelon Preserves.

Mrs. W. J. Doughty.

Cut in pieces the red part of the watermelon, after removing the seeds, until you have ten pounds. Put six pounds of sugar over it and let stand over night. In the morning pour off the juice and boil it down to a thick syrup, almost honey. Add the melon and cook very slowly. Slice four lemons very thin, after removing the seeds, and add to the boiling preserves after they have cooked a while. Then cook until very thick.

Candies

Fudge.

Dr. Alma M. Breeden.

3 cups dark brown sugar 1 tablespoon butter
1 cup cream 1 teaspoon vanilla

Cook until it forms a soft ball when dropped in cold water, then beat about ten minutes adding the vanilla and one cup of chopped nut meats.

Yankee Fudge.

2 cups light brown sugar 1 cup walnuts or cocoanut
 $\frac{1}{2}$ cup rich milk 1 teaspoon vanilla
1 teaspoon butter

Stir the sugar and milk together, then boil slowly without stirring, until soft ball forms in cold water, then add the butter and vanilla and set aside to cool. When nearly cold, stir until it sugars, add the nuts and spread in buttered tins, about an inch thick.

Vassar Fudge.

Miss Ruth Brainerd.

1 cup milk 2 cups sugar
2 squares Baker's Chocolate Butter size of a walnut

Grate the chocolate into the milk and cook until the chocolate is thoroughly dissolved, and the mixture a little thick. (Stir constantly). Add the sugar slowly, and cook until a drop in cold water forms a soft ball. (Stir constantly). Remove from the fire, add butter (do not stir) and put in a cool place for at least twenty minutes. Then beat steadily until the mixture is stiff enough to hold its shape. Drop from a spoon in any quantity desired, onto waxed paper.

Real French Creole Pralines.

Mrs. A. S. Buchanan.

One pint of brown sugar and enough water to cover. Cook until it candies. Take off the fire and grain when cool. Put back in a pan and place this pan in another pan of water, and allow water to boil until the candy is melted again; then with fork or a candy pick, put in pecan meats, roll over in the warm fondant and lift out onto waxed paper. They should fall apart separate and all be covered with the candy.

Old-Fashioned Taffy Candy.

Mrs. Buchanan.

4 pints sugar 1 teaspoon vinegar
1 tablespoon butter Enough water to cover

Stir well before putting on the fire.

Maple Cream Caramels.

Miss Margaret L. Coburn.

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|-------------------|---------------------------|
| 1 cup maple sugar | $\frac{3}{4}$ cup cream |
| 1 cup white sugar | 1 heaping teaspoon butter |

Put the ingredients into a saucepan and boil until a few drops will make a hard ball in cold water. Pour into buttered pans and cut in squares before it is cold.

Divinity.

Miss Coburn.

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|--------------------------|-----------------------------------|
| 3 cups granulated sugar | Whites of 3 eggs |
| 1 cup Karo—Crystal White | $\frac{1}{2}$ cup water (boiling) |

Cook the sugar, water and Karo to the soft ball, and pour one-half of it boiling hot on the stiffly beaten whites. Beat constantly while the remainder of the syrup boils to the "crack." Turn that in all at once, and beat until cold. Add nut meats, candied fruit, or crystallized ginger, and a teaspoon of vanilla or other flavoring. Pack it in a brick shaped mold lined with waxed paper, and slice when ready to use.

Nut Candy.

Cut nut meats fine, either pecans, walnuts or Brazil nuts, and thickly cover well buttered pans with them. Boil two cups of light brown sugar, with a tablespoon of vinegar and two tablespoons of water until it "cracks" when dropped in cold water, then add one-half teaspoon of vanilla, do not stir it in, just shake the pan and pour over the nuts. When nearly cold cut in squares.

Molasses Candy.

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|----------------------------|----------------------|
| 2 cups light brown sugar | 1 tablespoon vinegar |
| 1 cup New Orleans molasses | 3 tablespoons water. |

Boil steadily until a drop "cracks" when dropped in cold water, then add a pinch of soda, two drops of oil of peppermint or vanilla, if preferred. Turn into buttered pans and when cool enough to handle, pull until white.

Turkish Delight.

Mrs. J. M. Coburn.

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|------------------------------|------------------------------|
| 4 cups granulated sugar | $\frac{2}{3}$ cup cold water |
| $\frac{2}{3}$ cup cold water | Juice and rind of 1 lemon |
| 1 box Knox gelatine | Juice and rind of 1 orange |

Boil the sugar and two-thirds of a cup of water. When it comes to the boil, put in the gelatine, which has been soaked in the other two-thirds cup of water. Let it boil twenty minutes from the time it starts boiling. Then add the grated rind and the juice and boil two or three minutes more. Then add a little green coloring and three drops of oil of peppermint. Pour in oblong pans, and set away for twenty-four hours. Then pull the sheet of paste out of the pan, cut in squares on a molding board with a large knife, and roll in sugar. The flavoring and color may be varied to suit the taste. Oil of wintergreen is especially good.

Candied Orange Peel.

Mrs. J. M. Coburn.

Cut fresh orange peel from thick skinned oranges, into strips one-quarter inch thick. It is easiest to do this with scissors. Cook them in salted water, (a teaspoon of salt to a quart of water) until soft enough to pierce with a fork without breaking.

Make a syrup of sugar and water enough to almost cover the peel, and cook until the peel has taken it up. Orange peel burns easily, so watch it and stir frequently with a fork. When quite dry remove from the fire and roll in granulated sugar. Roll each piece separately and remove to another plate and sprinkle with sugar.

Candied Cranberries.

Miss Josephine Switzer.

1½ cups large firm berries 2½ cups water
2 cups sugar

Cut three slits one-third inch long in each berry. Make a thin syrup of water and sugar, cool the syrup, add the berries and bring slowly to the boiling point, remove from the fire and let stand over night. Cook the syrup drained from the berries until reduced one half. Add the berries and boil gently five minutes; let stand two hours. Boil gently a third time, for five minutes. When thoroughly cold, or on the following day, drain off the syrup and spread the berries on a lightly buttered plate or paper, until dry. Care should be taken in boiling the syrup down one-half.

For Afternoon Tea

Mint Sandwiches.

Cut young tender mint leaves very fine, put a layer on a thin slice of buttered bread, sprinkle with salt, paprika and a few drops of lemon juice and cover with another buttered slice. Trim off the crusts and cut in small squares.

Sandwiches.

Mrs. Willis C. Allen.

1 cake Blue Label cheese
1 medium sized dill pickle

1 medium sized green pepper
Onion size of small hickory nut

Chop the pepper, dill pickle and onion very fine or put through the smallest meat grinder and drain off all liquor. Mix the chopped ingredients with the cream cheese and add salt and cayenne. Spread thinly sliced bread, unbuttered, with the mixture, and cut in any shape desired. Set them in a cold place covered with a damp napkin for two hours before serving.

Mock Patè Sandwich Paste.

Mrs. Thornton Cooke.

1 can sardines
1 cream cheese
1 cup butter or substitute

$\frac{1}{2}$ clove of garlic
Other seasoning to taste

Rub the mixing bowl with the cut garlic, remove bones from the sardines and mash them with the cheese; add seasoning and spread while soft on white, rye or whole wheat bread.

Sandwich Fillings.

Miss Ella B. Gladish.

Mincéd Chicken. Mince cold cooked chicken, moistened with mayonnaise, and spread between slices of buttered bread with a crisp lettuce leaf.

Egg and Cucumber. Spread a thin slice of buttered bread with thin slices of crisp cucumber, spread another slice with chopped hard boiled eggs, mixed with mayonnaise and put the two slices together.

Cocoanut Sandwich. Mix half a cup of ground English walnuts with one and a half cups of grated fresh cocoanut. Moisten with cream and add two tablespoons of sugar. Spread between fresh buttered bread.

Chicken and Almond Sandwiches.

Miss Ella B. Gladish.

Mix half a cup of blanched chopped almonds with half a cup of diced cold chicken and moisten with four tablespoons of cream. Season with salt and pepper and spread between buttered slices of bread.

Chicken Salad Sandwich.

Put equal quantities of chicken and celery through the grinder. Mix to a paste with mayonnaise. Spread this on small tender lettuce leaves between slices of buttered bread.

Egg Sandwiches.

Mrs. A. D. Rider.

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|-----------------------------|--------------------------------|
| 1 hard boiled egg | $\frac{1}{8}$ teaspoon mustard |
| 1 teaspoon butter | A dash of cayenne |
| $\frac{1}{4}$ teaspoon salt | 3 drops of vinegar |

Chop the white of the egg and press the yolk through sieve; mix and add the butter and seasoning. Spread between buttered thin slices of bread.

Anchovy and Egg.

Miss Gladish.

Mash the yolks of two hard boiled eggs and add a tablespoon of anchovy paste or two anchovies mashed fine with a fork. Add a tablespoon of olive oil, a quarter of a teaspoon of salt and a little paprika. Spread between thin buttered slices of whole wheat bread.

Sandwich Loaf.

Cut the crusts from all sides of a loaf of bread, either white or whole wheat. Be sure that it is perfectly symmetrical and then slice it lengthwise into three layers. Butter the bottom layer and spread on it a thick layer of chicken salad sandwich filling. Butter another slice of bread on both sides, put it on and on top of it spread a thick layer of hard boiled eggs, rubbed to a paste and seasoned highly with salt, pepper, Worcestershire and mustard. Butter the third slice of bread and lay on top. Rub a Blue Label cheese to a paste with two tablespoons of cream and "frost" the loaf. Put it on a platter garnished with ripe olives and tiny lettuce leaves. Slice down as you would a loaf cake when serving and pass forks with it. Fine for Sunday night tea or late supper.

Toasted Cheese Sandwiches.

Grate New York cream cheese. To one cup add a tablespoon of soft butter, add a little salt, a few drops of Worcestershire sauce and a dash of cayenne. Trim the crusts from thin slices of bread, spread with the cheese mixture, put two together and cut into small squares. Put into the oven for five minutes or so and then under the broiler for half a minute to brown. Serve very hot.

Toasted Oyster Sandwich.

Miss Margaret L. Coburn.

Cut white bread in one-third inch slices. Toast lightly on one side and while hot butter that side and cover with raw oysters. Season with salt and paprika; lay on another piece of toast, buttered side next the oysters and toast slowly, either in the oven or under the flame until a rich brown. Serve very hot. A cream sauce may be used with them.

Cinnamon Toast.

Stir to a cream one-third cup of butter and one-half cup of light brown sugar; add one teaspoon of cinnamon. Cut the crusts from slices of bread one-third inch thick; cut them into strips; spread thickly with the mixture and bake for about ten minutes.

Tea Cakes.

Mrs. Herbert V. Jones.

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|----------------------------------|--|
| 1 egg | 2 teaspoons baking powder |
| $\frac{3}{4}$ cup milk | $1\frac{1}{2}$ squares Bakers' chocolate |
| $1\frac{1}{2}$ tablespoon butter | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup chopped nuts |
| $1\frac{1}{4}$ cups flour | $\frac{1}{2}$ cup chopped raisins |

Cream the butter and sugar and add the well beaten egg. Mix and sift the flour, baking powder and salt and add alternately with milk to the first mixture. Then add the melted chocolate, the nuts and the floured raisins. Bake in well buttered muffin tins. Serve hot.

Little Pound Cakes.

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|------------------------------|--------------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon baking powder |
| 1 cup flour | A few grains salt |
| $\frac{1}{2}$ cup whole eggs | 1 tablespoon citron, shredded |
| $\frac{3}{4}$ cup sugar | very fine |

Cream the butter and flour. Beat the eggs with a tiny pinch of salt until very light, then beat into them the sugar and baking powder. Add the egg mixture to the creamed butter and flour a little at a time until all is mixed. Add a little nutmeg, or vanilla if preferred, as flavoring. Add the citron dusted with flour and beat again vigorously and bake in very small muffin tins in a moderate oven.

Tea Cakes.

Tear an angel cake in small irregular shaped pieces and dip each piece in white frosting, then roll it in freshly grated cocoanut.

Nut Squares.

Miss Elizabeth Thacher.

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|---------------------|--------------------------|
| 2 cups brown sugar | 1 generous pinch of soda |
| 2 eggs | 1 generous pinch salt |
| 8 tablespoons flour | 2 cups nut meats |

Cream the beaten eggs and the sugar; add the other ingredients and bake in a very slow oven. Cut into thirty-two squares.

Chinese Junk.

Mrs. C. H. Krishner.

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|----------------------------|------------------------------|
| 1 cup chopped dates | 1 cup of powdered or |
| 1 cup chopped nuts (pecans | confectioner's sugar |
| or walnuts) | 6 rounding tablespoons flour |
| 2 eggs | 2 teaspoons baking powder |

Beat the eggs and sugar. Stir in nuts, flour and dates having baking powder sifted in the flour. Spread out in a pan one-half inch deep and bake in a moderate oven. Cut into squares and roll in sugar.

Russian Tea.

Mrs. J. M. Coburn.

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|--|--|
| 2 quarts boiling water | $\frac{1}{2}$ teaspoon whole cloves |
| 1 cup sugar | 2 sticks of cinnamon, broken in pieces |
| $\frac{1}{2}$ lemon, grated rind and juice | |
| 1 orange, grated rind and juice | 2 heaping teaspoons Oolong tea |

Put the water in a graniteware kettle, add the sugar, lemon, orange and spices and steep for twenty minutes. Then strain boiling hot over the tea and let stand five minutes. Strain again into the pot from which it is to be served. Put a sprig of mint or a maraschino cherry in each cup.

Paradise Punch.

Miss Ella B. Gladish.

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|------------------------|---------------|
| 6 lemons | 3 oranges |
| 1 can grated pineapple | 1 pound sugar |

Grate the yellow rind from the lemons and two oranges. Put the sugar in a saucepan with one quart of water. Add the grated rind and stir over the fire until it boils. Boil five minutes and strain. When cool, add the juice of the lemons and oranges and the pineapple. At serving time put it with a block of ice into a punch bowl and dilute with two quarts of Appollinaris or plain water. This quantity serves twenty.

Fruit Punch.

Mrs. W. B. Richards.

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|-----------------------------|----------------------|
| $\frac{1}{2}$ dozen oranges | 1 quart cold tea |
| $\frac{1}{2}$ dozen lemons | 5 quarts water |
| 1 bottle raspberry vinegar | 1 quart Appollinaris |
| Juice of one can pineapple | |
- Will serve fifteen or twenty.

Home Made Grape Juice.

Mrs. Willis C. Allen.

Put one cup of washed and stemmed Concord grapes in a one-quart Mason jar and add one cup of sugar. Fill the jar with boiling water and seal as all canned fruit. Set away in a dark closet for three months before using.

Helpful Hints

To cream butter and sugar easily, where the butter is hard, warm the sugar slightly.

When beets are to be used for salad or garnishing, they should be baked, rather than boiled, as then they retain their deep rich color.

When cutting marshmallows for salads or desserts, butter the blades of the kitchen scissors and see how easily it is done.

Cut hot bread or cake with a hot knife. Hot brown bread can be sliced smoothly with a piece of string drawn quickly across the loaf.

When making mush to be fried, use a little milk with the water and it will brown more quickly.

Save the liquor from pickled peaches or other sweet pickles to add to mince meat.

Soak prunes over night in plenty of water. In the morning set them over a very slow fire to simmer, not boil, for four or five hours. Cooked in this way they do not need sugar as the slow cooking brings out the sweetness in the fruit; but a little sugar and a few drops of lemon juice improve them for some.

Rolls or bread brushed over with milk just before baking will have a brown crust. Rubbing the crust with butter before taking from the oven will make it crisp.

Do not scour bath tubs or lavatories with sapolio. Gold Dust or Pearline will clean them perfectly without scratching the enamel.

A dash of salt added to whites of eggs makes them whip better.

When the sauce bubbles up through the crumbs on top of a scalloped dish, the cooking is completed.

Crumbs spread on top of dishes to be baked should be mixed evenly with melted butter over the fire. This is much better than having lumps of butter dotted over the crumbs after they are spread.

Potatoes bake much better if the skins are rubbed with fat before putting in the oven.

Viscogen.

(To thicken cream for whipping.)

A {	5 ounces sugar.	B {	2 ounces quick lime.
	10 ounces water.		6 ounces water.

Combine A and let dissolve. Slake B gradually, then strain through a fine sieve to remove unslaked particles. Combine A and B and shake occasionally for two hours. Then set aside to settle, then pour off the clear liquid into small bottles and keep closely stopped. Use one-fourth teaspoon to three-fourths cup of cream.

Weights and Measures

1 cup	$\frac{1}{2}$ pint.
4 cups	1 quart.
4 teaspoons liquid	1 tablespoon.
4 tablespoons liquid	$\frac{1}{2}$ gill or $\frac{1}{4}$ cup.
1 tablespoon liquid	$\frac{1}{2}$ ounce.
1 pint liquid	1 pound.
2 cups granulated sugar	1 pound.
2 cups butter	1 pound.
1 tablespoon butter	1 ounce.
4 cups flour	1 pound.
8 rounded tablespoons	1 cup.
16 tablespoons liquid	1 cup.

